

GROOM'S  
DARLING DOWNS  
BOOK ALMANAC

TOOWOOMBA, QLD





# STATE LIBRARY OF QUEENSLAND

WILLIAM STREET BRISBANE QLD. 4000

TELEPHONE 221 8400  
YOUR REFERENCE

OUR REFERENCE

DATE

I, Sydney Lawrence Ryan, State Librarian being an approved person in terms of Section 105 of the Evidence Act of 1977, certify that this transparency was made as a permanent record of a document in my custody or under my control.

Signature ..... *S. Ryan* .....

Date: 11th January, 1982

919 435  
Archives  
919 433  
Gro  
1

# Groom's

Darling Downs

## Book Almanac

... AND ...

TOOWOOMBA, PITTSWORTH, MILLMERRAN, TURALLIN,  
LEYBURN, CROW'S NEST, CLIFTON, ALLORA . . .  
WARWICK, STANTHORPE, OAKEY, JONDARYAN . . .  
DALBY, ROMA, GOONDIWINDI, AND DRAYTON . . .

## Local Business Directory FOR 1902.

The Twenty-Sixth Year of Publication.

Price : ONE SHILLING.

TOOWOOMBA :

PRINTED AND PUBLISHED BY W. H. GROOM & SONS,  
"CHRONICLE" OFFICE, MARGARET STREET.

64

# CONTENTS.

## ADVERTISEMENTS

## ARRIVAL AND DESPATCH OF MAILS

## CALENDAR

## DOMESTIC HINTS AND RECIPES

FIELD CULTURE AND GARDEN CALENDAR FOR DARLING DOWNS .. .. .	32—48
NOTES FOR FARM AND GARDEN .. .. .	49—119
ADVERTISEMENTS .. .. .	50—126
GOVERNMENT OF QUEENSLAND .. .. .	121—123
STATIONS AND THEIR POST TOWNS .. .. .	123—124
LOCAL COMMISSION OF THE PEACE .. .. .	125—128
GOVERNMENT DEPARTMENTS .. .. .	128—131
POLICE MAGISTRATES .. .. .	131
DISTRICT REGISTRARS .. .. .	131—132
ASSISTANT DISTRICT REGISTRARS .. .. .	132—133
ROYAL FAMILY .. .. .	134
BRITISH GOVERNMENT .. .. .	134—135
COLONIAL GOVERNORS .. .. .	135—136
COLONIAL AGENTS .. .. .	136
BISHOPS OF CHURCH OF ENGLAND .. .. .	137
BISHOPS OF ROMAN CATHOLIC CHURCH .. .. .	137
POSTAL AND TELEGRAPH INFORMATION .. .. .	138—146
STAMP DUTIES .. .. .	146—149
DIVIDENDS DUTY ACT .. .. .	148—149
SUCCESSION DUTIES .. .. .	149

## MISCELLANEOUS INFORMATION—

Directions for Making a Will, Treatment of Snake Bites, Victorian Humane Society, How to Keep Typhoid out of Houses, Typhoid Fever (Its Treatment and Cure), Prevention of Infectious Diseases, Agreement between Landlord and Tenant, To Ascertain the Weight of Cattle, Native Birds' Protection Act, Scale of Weight for Age, Placed Horses in Principal Handicaps, Shearing Tally Ready Reckoner, Time at which Money Doubles at Interest, Wages, Income, or Expenses Table, Wire Fencing, Foreign Coins, (with English Equivalents), Registration of Births, Marriages, and Deaths, Past Mayors of Toowoomba, What is an Acre. ..	149—170
--	---------

## DIRECTORIES—

Toowoomba, Pittsworth, Millmerran, Turallin, Leyburn, Crow's Nest, Clifton, Allora, Warwick, Stanthorpe, Oaky, Jondaryan, Dalby, Roma, Goondiwindi, and Brayton ..	171—212
--	---------

ADVERTISEMENTS .. .. .





# JANUARY.

Day of Month.	Day of Week.	PHASES OF THE MOON.				SUN.		MOON.	
		Last Quar.	D. H.M.	First Quar.	D. H.M.	Rises	Sets	Rises	Sets
		New Moon	.. 10 7.15 a.m.	Full Moon	.. 24 10.6 a.m.				
MEMORABLE EVENTS.						H.M.	H.M.	P.M.	A.M.
1	W	New Year's Day. Bank Holiday.				4 56	6 46	11 22	11 22
2	Th	Calcutta captured .. .. .	1757			4 57	6 46	11 57	P.M.
3	F	Great Fire at Mount Morgan .. ..	1896			4 58	6 46	A.M.	1 8
4	S	Amazon burnt .. .. .	1862			4 59	6 46	0 34	2 0
5	S	Second Sunday after Christmas. Epiphany.				4 59	6 46	1 12	2 51
6	M	Epiphany—Twelfth Day.				5 06	47	1 54	3 42
7	Tu	Earl Kimberley born .. .. .	1826			5 16	47	2 38	4 32
8	W	Duke of Clarence born .. .. .	1864			5 16	47	3 26	5 21
9	Th	Napoleon III. died .. .. .	1873			5 26	47	4 17	6 7
10	F	Edward Wilson (Melb. "Argus") died ..	1875			5 36	47	5 10	6 51
11	S	S.S. London foundered .. .. .	1866			5 46	47	6 4	7 33
12	S	First Sunday after Epiphany				5 46	47	7 1	8 12
13	M	Flood Bris. River; 19ft. 5in. Port Office ..	1893			5 56	47	7 56	8 51
14	Tu	Great Fire in New York .. .. .	1879			5 66	47	8 54	9 28
15	W	Lewis Carroll (C. L. Dodgson), auth d ..	1898			5 76	47	9 52	10 7
16	Th	Battle of Corunna .. .. .	1809			5 86	47	10 51	10 47
17	F	D. L. Brown & Co., reg. lim. liability Co.	1898			5 96	47	11 52	11 29
18	S	Destructive bush fires in New Zealand ..	1898			5 96	47	P.M.	A.M.
19	S	Second Sunday after Epiphany				5 106	47	1 57	0 16
20	M	3rd test match won by Australia, Adelaide	1898			5 116	47	3 1	1 8
21	Tu	First Circuit Court at Brisbane .. .. .	1866			5 126	46	4 2	2 4
22	W	Charles Kean died .. .. .	1868			5 136	46	5 0	3 5
23	Th	William Pitt died .. .. .	1806			5 136	46	5 54	4 8
24	F	La Perouse anchored in Botany Bay .. ..	1788			5 146	45	6 41	5 12
25	S	Princess Royal married .. .. .	1858			5 156	45	7 26	6 15
26	S	Third Sunday after Epiphany				5 166	45	8 6	7 16
27	M	William II. of Germany born .. .. .	1859			5 166	44	8 43	8 14
28	Tu	Paris capitulated .. .. .	1871			5 176	44	9 20	9 10
29	W	Lord St. Leonards died .. .. .	1875			5 186	43	9 55	10 5
30	Th	Electric Light installed at Charters Towers	1897			5 196	43	10 25	10 58
31	F	Excessive heat throughout Victoria .. ..	1898			5 206	43	11 10	11 51

To prevent clothes line from twisting boil it, and you will have none of the trouble so usual with new rope.

To renovate a chip hat dip a piece of old velvet in olive oil, and rub it well into the hat. If the hat be of a fancy plait, use a soft brush instead of the velvet. When finished, hang up to dry.

The smell of stale tobacco smoke may be removed by heating a shovel, placing a little coffee on it, and carrying it about the room. The fumes of the coffee will not only hide the smell of tobacco, but also any other unpleasant odor.

To clean a gold chain which is dirty and dull from long use, put it into a bottle with warm water, grated castile soap and pulverised chalk; soak well, and rinse in cold water. Rub dry on a clean cloth, and polish with a chamois skin.

In order to restore velvet that has got damaged by getting wet, it must be thoroughly damped on the wrong side, and then held over a very hot iron, care being taken not to allow the velvet to touch the iron. This will quite restore the velvet to its natural softness.

Keeping Silver Bright.—The secret of keeping bright the silver that is in constant use lies in washing it in clean, hot suds and wiping it with a clean, dry towel every time it is used. Silver that receives this treatment should need a thorough cleaning only once a month. A little borax in the suds in which silver is washed adds to the lustre.

## Memoranda.

## ARRIVAL AND DESPATCH OF MAILS AT THE POST OFFICE TOOWOOMBA.

### RECEIVED.

FROM BRISBANE.—Daily 5.35 a.m., 15.50 a.m., 7.18 p.m., 10.45 p.m., daily (except Sunday). Sunday only, 11.50 a.m. All places between Brisbane and Toowoomba, daily, 11.50 a.m.

SOUTHERN LINE.—From all places between Wallangarra and Toowoomba, daily (except Sunday), 4.37 p.m.; from Warwick at 12.8 p.m., Tuesday, Thursday and Saturday at 12.8 p.m.

WESTERN LINE.—From all places between Cunnamulla and Toowoomba, Tuesday and Friday, 6.45 a.m.; Charleville, Monday and Thursday, 3.50 p.m., and Wednesday and Saturday, 4.25 p.m.; Thursday, Macalister, 9.10 p.m.; Cunnamulla, Adavale, Augathella, and Tambo, Tuesday and Friday, 6.45 a.m.

PITTSWORTH LINE.—All places between Pittsworth and Toowoomba, daily (except Sunday and Wednesday) at 10.20 a.m.; on Wednesday 9.35 a.m., and 4.10 p.m.

CROW'S NEST LINE.—All places between Crow's Nest and Toowoomba (except Sunday), at 10.30 a.m.

DRAYTON.—Daily (except Sunday), at 12.45 p.m.

GOONDIWINDI.—Tuesday, 12.18 p.m., and Thursday, at 4.37 p.m.

INGLEWOOD.—Tuesday, 12.18 p.m., and Thursday, at 4.37 p.m.

LEYBURN.—Tuesday, Thursday, and Saturday, at 4.37 p.m.

MIDDLE RIDGE.—Daily (except Sunday), at 9 a.m.

NANANGO.—Tuesday and Friday, at 6.45 a.m.

TURALLIN.—Tuesday and Saturday, at 10.20 a.m.

SURAT AND ST. GEORGE.—Tuesday and Friday, at 6.45 a.m.

YANDILLA.—Tuesday and Saturday, at 10.20 a.m.

WILSONTON AND GLENVALE.—Daily (except Sunday), at noon

### CLOSE.

BRISBANE AND LAIDLEY.—Daily (except Sunday), at 6.30 a.m.; Monday, Wednesday, Friday, 11.40 a.m. All places between Toowoomba and Brisbane, daily (except Sunday), 3.57 p.m. Extra mail for Brisbane on Mon., Wed., and Fri., closing 11.40 a.m.

IPSWICH.—Daily (except Sunday), 6.30 a.m., 11.40 a.m., 3.57 p.m.

SOUTHERN LINE.—For all places between Wallangarra and Toowoomba, daily (except Saturday), 11.10 a.m., and for places between Toowoomba and Warwick daily 6.45 a.m.; Warwick on Saturdays 11.10 a.m.; also, Monday, Wednesday, Friday, 6.35 p.m.

WESTERN LINE.—For all places between Toowoomba and Charleville, Monday and Thursday, 11.17 a.m.; Tuesday and Friday, 6.45 p.m.; Adavale, Tuesday and Friday, 6.45 p.m.; Cunnamulla and Thargomindah, Tuesday and Friday, 7 p.m.; Augathella and Tambo, Tuesday and Friday, 6.45 p.m.; and Oskey, Jonjaryan, and Dally daily at 6.5 a.m.

PITTSWORTH LINE.—For all places between Toowoomba and Pittsworth, daily (except Sunday and Wednesday), 12.15 p.m.; on Wednesday, 8.50 a.m., and 4.30 p.m.

CROW'S NEST LINE.—For all places between Toowoomba and Crow's Nest, daily at 1.45 p.m., Tuesday, Thursday, and Saturday, 9.40 and 1.45 a.m.

DRAYTON.—Daily (except Sunday), 8.30 a.m.

GOONDIWINDI.—Tuesday and Saturday, 11.10 a.m.

INGLEWOOD.—Tuesday and Saturday, 11.10 a.m.

LEYBURN.—Tuesday, Thursday, and Saturday, 11.10 a.m.

MIDDLE RIDGE.—Daily (except Sunday), 12.45 p.m.

NANANGO.—Tues. and Friday, 6.45 p.m.

TURALLIN.—Tuesday and Saturday, 12.15 p.m.

SURAT AND ST. GEORGE.—Tuesday and Friday, 6.45 p.m.

YANDILLA.—Tues. and Sat., 12.15 p.m.

WILSONTON AND GLENVALE.—Daily (except Sunday), at 12 noon.

English mail closes at Toowoomba Post Office every Monday at 11.10 a.m.

Parcels, Packets, and Newspapers must be posted one hour, and Registered Letters one hour before the time for closing the mails. Letters can only be registered between 9 a.m. and 5 p.m.

The times of closing are actual time at Post Office.



# FEBRUARY.

Day of Month.	Day of Week.	PHASES OF THE MOON.				SUN.		MOON.	
		New Moon	D. H.M. .. 8 11.21 p.m.	First Quar.	D. H.M. .. 16 0.57 a.m.	Rises	Sets	Rises	Sets
MEMORABLE EVENTS.									
1	S	Brisbane "Courier" reduced to 1d.	..	..	1893	5 21 6	42 11	50	0 43
2	S	Fourth Sunday after Epiphany				5 21 6	42	A.M.	1 34
3	M	Bush Fires in Victoria	..	..	1898	5 22 6	41 0	33	2 24
4	Tu	George Herbert died...	..	..	1633	5 23 6	41 1	19	3 14
5	W	D. L. Moody born	..	..	1837	5 24 6	40 2	8	4 1
6	Th	Sir Henry Irving born	..	..	1838	5 24 6	39 3	1	4 46
7	F	Pius IX died	..	..	1878	5 25 6	39 3	35	5 29
8	S	Lord Mayo died	..	..	1872	5 26 6	38 4	51	6 10
9	S	Fifth Sunday after Epiphany				5 27 6	37 5	48	6 50
10	M	Queen Victoria married	..	..	1840	5 28 6	37 6	47	7 29
11	Tu	Thomas Edison, electrician, born	..	..	1847	5 28 6	36 7	46	8 7
12	W	Earl of Dunraven born	..	..	1841	5 29 6	35 8	45	8 48
13	Th	Lord Churchill born	..	..	1842	5 30 6	35 9	46	9 30
14	F	St Valentine				5 31 6	34 10	48	10 15
15	S	Sir E. Clarke, Q.C., born	..	..	1841	5 31 6	33 11	50	11 5
16	S	Septuagesima Sunday				5 32 6	32	P.M.	11 58
17	M	Duchess of Albany born	..	..	1861	5 33 6	31 1	63	A.M.
18	Tu	Miss F. Willard died	..	..	1898	5 33 6	30 2	51	0 55
19	W	United Serv. Instit. opd. by Prince of Wales			1895	5 34 6	30 3	44	1 56
20	Th	Duchess of Fife born	..	..	1867	5 35 6	29 4	34	2 57
21	F	Madame Albani arrived in Sydney	..	..	1898	5 35 6	28 5	18	3 59
22	S	George Washington born	..	..	1732	5 36 6	27 6	0	5 0
23	S	Sexagesima Sunday				5 37 6	26 6	38	5 59
24	M	St. Matthias. S.S. Gothenburg wrecked	..	..	1875	5 37 6	25 7	14	6 56
25	Tu	Sir Christopher Wren died	..	..	1723	5 38 6	24 7	52	7 52
26	W	Loss of S.S. Birkenhead	..	..	1852	5 39 6	23 8	29	8 46
27	Th	H. W. Longfellow, poet, born	..	..	1807	5 39 6	22 9	6	9 40
28	F	S.S. Quetta wrecked: 123 lives lost	..	..	1890	5 40 6	21 9	46	10 33

The following is an excellent polish for the piano:—Take equal parts of vinegar and paraffin oil, and put together in a bottle. Shake well before using. It will be found to give a more brilliant polish, and has not the sticky appearance of furniture creams.

When choosing a duck, try its beak. If it breaks easily you may be sure that it is young, but if its beak is hard you may reckon on having a tough bird. A young duck has much soft down on the lower part of its legs, and the web of the feet is tender.

To Keep Furs.—Always store furs in a cold, dry place. First shake them well, and hang in the sun for several hours; then well beat on the inside, and again shake; now dust really thickly with black powdered bitter apple; make a bag of newspaper, pasting the edges together on three sides, so that they may be air tight. When dry, place the furs in this, and paste up the remaining side in the same way.

Croquettes of Mutton.—Take from half pound to a pound of cold roast mutton. Free it from fat, etc., and pass it through the mincing machine. Take half a pint of milk with which has been simmered an onion stuck with a clove, a bay-leaf, a pinch of sweet herbs, and pepper and salt to taste; strain it and thicken with half an ounce of flour and half an ounce of butter kneaded together. Cook for ten or twelve minutes, stirring all the while; then mix with the minced meat and spread out upon a large dish till cold. Shape into balls about the size of a small tangerine, and fry in boiling fat till of a light golden-brown hue. Take out quickly, drain carefully, and serve. (Note: If sufficient mutton is not to be had the deficiency may be made up with a little lean minced ham. Croquettes entirely of ham made after the foregoing recipe are also delicious.)

## Memoranda.

# MARCH.

Day of Month.	Day of Week.	PHASES OF THE MOON.				SUN.		MOON.	
		Last Quar.	D. H.M.	First Quar.	D. H.M.	Rises	Sets	Rises.	Sets.
		New Moon	.. 10 0.50 p.m.	Full Moon	.. 24 1.31 p.m.				
MEMORABLE EVENTS.						H.M.	H.M.	P.M.	A.M.
1	S	St. David.				5 41	6 20	10 29	11 24
2	S	Third Sunday in Lent				5 41	6 19	11 13	P.M.
3	M	Great Flood at Georgetown.. ..	..	1896		5 42	6 18	A.M.	1 4
4	Tu	Rev. Dr. Cani, R C. bishop, died ..	..	1898		5 42	6 17	0 1	1 51
5	W	Cyclone des. pearling fleet; 300 lost ..	..	1899		5 43	6 16	0 51	2 37
6	Th	Sydney Gazette, first newspaper published..	..	1802		5 44	6 15	1 44	3 21
7	F	First Wesleyan Class Meeting, Sydney ..	..	1812		5 44	6 14	2 39	4 3
8	S	Serious Floods, Gympie and Maryborough	..	1898		5 45	6 13	3 36	4 43
9	S	Fourth Sunday in Lent				5 45	6 12	4 34	5 23
10	M	Australia discovered by the Dutch.. ..	..	1606		5 46	6 11	5 34	6 3
11	Tu	First steamer visited Bundaberg ..	..	1872		5 46	6 10	6 34	6 44
12	W	First electric telegraph in Victoria..	..	1855		5 47	6 9	7 36	7 26
13	Th	Norfolk Island settlement founded..	..	1790		5 47	6 8	8 40	8 12
14	F	Queen's College, Melbourne, opened ..	..	1888		5 48	6 7	9 43	9 1
15	S	Ormond College opened .. ..	..	1885		5 49	6 6	10 47	9 54
16	S	Fifth Sunday in Lent				5 49	6 4	11 49	10 50
17	M	St. Patrick				5 50	6 3	P.M.	11 49
18	Tu	Princess Louise born.. ..	..	1848		5 50	6 2	1 41	A.M.
19	W	Gold discovered at Waterhouse, Tasmania	..	1869		5 51	6 1	2 31	0 49
20	Th	Sir Arthur Pulmer died .. ..	..	1898		5 51	6 0	3 16	1 50
21	F	John Sebastian Bach, composer, born ..	..	1685		5 52	5 59	3 57	2 49
22	S	Goethe, German author, died .. ..	..	1832		5 52	5 58	4 36	3 48
23	S	Palm Sunday				5 53	5 57	5 13	4 44
24	M	H.M.S. Eurydice capsized, 330 lost ..	..	1878		5 53	5 56	5 50	5 40
25	Tu	Annunciation—Lady Day				5 54	5 54	6 26	6 35
26	W	Walt. Whitman, poet, died .. ..	..	1892		5 54	5 53	7 4	7 29
27	Th	Maunday Thursday				5 55	5 52	7 43	8 22
28	F	Good Friday				5 55	5 51	8 21	9 14
29	S	Easter Eve				5 56	5 50	9 8	10 6
30	S	Easter Sunday				5 56	5 49	9 54	10 56
31	M	Easter Monday				5 57	5 48	10 43	11 14

Pickled pork. - At night cut the pork in not too thin slices, trim away the rind, pour boiling water over, drain off, and cover with cold skimmed sweet milk. In the morning, take the slices from the milk, roll them in flour, dust with pepper, put a little lard or dripping in a frying-pan; when hot, put in the slices and cook a light brown on each side. Take them on a hot dish, pour off the grease, leaving only enough to make smooth a slightly-heaped tablespoonful of flour. Into this stir a bowlful of the milk in which the pork was soaked, a little at a time, and stir rapidly until thick. It should be perfectly smooth and free from lumps. Serve with baked pared potatoes.

Pig's Feet.—Have the feet perfectly cleaned and split down the middle. Steam them for five or six hours, until gelatinous, or sew them up, two together, in cheese-cloth, and boil five hours, letting them cool in the water in which they were boiled. This water should have added to it before the feet are put in (for one gallon of water) one half cupful of vinegar, two tablespoonfuls of salt, a large bay-leaf and a dozen pepper-corns. To serve—The cooked feet may be served hot with a sauce made as follows: Melt one tablespoonful of butter in a spider, blend in one teaspoonful of flour and one level teaspoonful each of mustard and salt; add two-thirds of a cupful of cream and two egg-yolks beaten light with six teaspoonfuls of water; cook until well thickened, then add one third of a cupful of good vinegar and some capers. Or roll the halves of the feet in bread-crumbs, dip in beaten egg, roll in crumbs again and fry in deep fat.



# Memoranda.

# APRIL.

Day of Month	Day of Week	PHASES OF THE MOON.				SUN.		MOON.	
		Last Quatr.	D. H.M.	First Quar.	D. H.M.	Rises	Sets	Rises	Sets
		New Moon	.. 1 4.24 p.m.	Full Moon	.. 15 3.26 p.m.				
			.. 8 11.50 a.m.		.. 23 4.50 a.m.				
MEMORABLE EVENTS.						H.M.	H.M.	P.M.	P.M.
1	Tu	Easter Tuesday				5 57	5 47	11 34	0 30
2	W	Holman Hunt born .. ..	..	..	1827	5 58	5 45	A.M.	1 13
3	Th	Great comet seen at Melbourne ..	..	..	1853	5 58	5 45	0 27	1 56
4	F	Oliver Goldsmith died .. ..	..	..	1774	5 59	5 43	1.22	2 36
5	S	Cooktown proclaimed a municipality ..	..	..	1876	5 59	5 42	2 18	3 16
6	S	First Sunday after Easter				6 05	41	3 18	3 55
7	M	Duke of Albany born .. ..	..	..	1853	6 05	40	4 16	4 36
8	Tu	Floods in Condamine District ..	..	..	1874	6 15	39	5 18	5 18
9	W	First volunteer encampment, N.S.W.	..	..	1873	6 15	38	6 22	6 3
10	Th	Great Chartist Demonstration ..	..	..	1848	6 25	37	7 28	6 52
11	F	Treaty of Utrecht .. ..	..	..	1713	6 25	36	8 34	7 45
12	S	Port Denison Settlement founded ..	..	..	1861	6 35	35	9 39	8 43
13	S	Second Sunday after Easter				6 45	34	10 40	9 42
14	M	President Lincoln assassinated ..	..	..	1865	6 45	33	11 37	10 44
15	Tu	Mutiny at Spithead .. ..	..	..	1797	6 55	31	P.M.	11 45
16	W	Melbourne founded .. ..	..	..	1837	6 55	30	1 15	A.M.
17	Th	Benjamin Franklin died .. ..	..	..	1790	6 05	29	1 57	0 44
18	F	N.S.W. discovered by Captain Cook ..	..	..	1770	6 65	29	2 36	1 42
19	S	Lord Byron, died .. ..	..	..	1824	6 75	28	3 13	2 39
20	S	Third Sunday after Easter				6 75	27	3 49	3 34
21	M	Customs Duty first levied in Otago ..	..	..	1848	6 85	26	4 25	4 28
22	Tu	First S.A. Parliament opened ..	..	..	1857	6 85	25	5 2	5 20
23	W	St. George. Bank Holiday				6 95	24	5 41	6 15
24	Th	Daniel Defoe died .. ..	..	..	1731	6 95	23	6 21	7 7
25	F	St. Mark. Port Philip Bay discovered ..	..	..	1802	6 105	22	7 4	7 59
26	S	Wreck of the Schomberg .. ..	..	..	1853	6 105	21	7 49	8 40
27	S	Fourth Sunday after Easter				6 115	20	8 37	9 38
28	M	Capt. Cook landed at Botany Bay ..	..	..	1770	6 115	19	9 27	10 25
29	Tu	Crimean War ended .. ..	..	..	1856	6 125	18	10 18	11 9
30	W	Battle of Fontenoy .. ..	..	..	1745	6 125	18	11 11	11 51

Rice tomatoes.—Into a pudding-dish put alternate layers of boiled rice and canned tomatoes drained from their liquor. Season each layer with salt, butter, and pepper. Cream may be used in place of butter, and if the flavour of onions is liked, add a very few thin slices and bake 15 or 20 minutes.

Grease Stains on Matting.—Spread a paste made with fuller's earth and cold water thickly on these. Rub slightly in, and leave for two or three days. Then brush out with a clean brush. If possible the matting should be taken up and hung over a line before the paste is applied.

Pig's-Foot Cheese.—Have the feet perfectly cleaned, leaving on the hocks. Put them in boiling water (seasoned as in the foregoing) and simmer until the flesh falls from the bones. Now remove the bones, season the meat with salt, pepper, and powdered sage, and pack in a crock with straight sides, piling it considerably above the crock and weighting it down with plate and heavy irons.

Queen Cake.—Two cupfuls butter, two and a half cupfuls sugar, one and a half pint flour, eight eggs, half teaspoonful baking powder, one wineglassful each wine, brandy, and cream, half a teaspoonful each extract nutmeg, rose, and lemon, one cupful dried currants, washed and picked, one cupful raisins, stoned and cut in two, one cupful citron, cut in small thin slices. Rub the butter and sugar to a very light cream; add the eggs, two at a time, beating five minutes between each addition; add the flour sifted with the powder, the raisins, currants, wine, brandy, cream, citron, and extracts; mix into a batter, and bake carefully, in a papered cake tin in a moderately steady oven, one and a half hour.

# Memoranda.



# MAY.

Day of Month.	Day of Week.	PHASES OF THE MOON.				SUN.		MOON.	
		Last Quar.	D. H.M.	First Quar.	D. H.M.	Rises	Sets	Rises	Sets
		New Moon	.. 8 8.46 a.m.	Full Moon	.. 23 8.46 p.m.				
MEMORABLE EVENTS.						H.M.	H.M.	A.M.	P.M.
1	Th	St. Philip and St. James.				6 13	5 17		0 31
2	F	Thames Embankment opened ..	..	1868		6 14	5 16	0 6	1 11
3	S	New Zealand decl. indepen., N.S.W.	..	1841		6 14	5 15	1 1	1 48
4	S	Rogation Sunday				6 15	5 15	1 59	2 27
5	M	Napoleon died at St. Helena ..	..	1821		6 15	5 13	2 59	3 8
6	Tu	Phoenix Park murders ... ..	..	1882		6 16	5 13	4 1	3 51
7	W	Earl of Rosebery born .. ..	..	1847		6 16	5 12	5 6	4 35
8	Th	Ascension Day. Holy Thursday.				6 17	5 11	6 12	5 31
9	F	Gold rush to Bathurst .. ..	..	1851		6 17	5 11	7 20	6 28
10	S	Battle of Lodi .. ..	..	1796		6 18	5 10	8 25	7 28
11	S	Sunday after Ascension.				6 19	5 9	9 26	8 32
12	M	Last Transports arrived Moreton Bay	..	1850		6 19	5 10	10 22	9 35
13	Tu	First daily paper published in Brisbane	..	1861		6 20	5 8	11 12	10 27
14	W	Sydney Mint established .. ..	..	1855		6 20	5 8	11 57	11 37
15	Th	Captain Cook discovered Moreton Bay	..	1770		6 21	5 7	P.M.	A.M.
16	F	B.I.S.N. Co.'s s. Dacca wrecked ..	..	1890		6 21	5 6	1 15	0 34
17	S	Post Office Savings Bank establ. ..	..	1861		6 22	5 6	1 51	1 30
18	S	Whit Sunday				6 23	5 5	2 27	2 24
19	M	Right Hon. W. E. Gladstone died..	..	1898		6 23	5 5	3 3	3 17
20	Tu	1st Cargo Frozen Meat Brisbane to London	..	1861		6 24	5 4	3 40	4 10
21	W	St. Helena discovered ... ..	..	1502		6 24	5 4	4 20	5 2
22	Th	Victor Hugo died .. ..	..	1885		6 25	5 3	5 0	5 54
23	F	Battle of Ramilies .. ..	..	1706		6 25	5 3	5 46	6 45
24	S	Queen Victoria born .. ..	..	1819		6 26	5 3	6 32	7 34
25	S	Trinity Sunday.				6 26	5 2	7 22	8 22
26	M	Calliope Goldfield proclaimed ..	..	1863		6 27	5 2	8 13	9 7
27	Tu	S.E. Dom Pedro wrecked, 103 drowned	..	1895		6 27	5 2	9 5	9 49
28	W	Sir Humphrey Davy died ... ..	..	1829		6 28	5 1	9 58	10 30
29	Th	Corpus Christi.				6 28	5 1	10 52	11 8
30	F	Steamer Ly-ee-Moon wrecked .. ..	..	1886		6 29	5 1	11 46	11 46
31	S	Charlotte Brontë died ... ..	..	1855		6 29	5 0	—	P.M.

Benzine and powdered magnesia mixed into a paste will cleanse white shoes; rub on the paste and let it remain until dry, then rub off with a clean, dry cloth.

To Restore Black Lace.—Shake or lightly brush it to remove the dust, then let it lie in vinegar and cold water for several hours; 3 tablespoonfuls of vinegar to a pint of water is the correct quantity; rinse in cold tea, press out the water, then spread evenly between two pieces of linen, and iron on the wrong side.

Macaroni Cheese.—Put  $\frac{1}{2}$  pint of milk and 1 pint of water into a saucepan with sufficient salt to flavour it. When it boils drop in  $\frac{1}{2}$  lb. of pipe macaroni. Keep the water boiling fast until it is quite tender. Then drain the macaroni and put it into a deep dish. Have ready 8 oz. of cheese, sprinkle it over the macaroni, together with some fine bread crumbs. Place the dish before a bright fire to brown the crumbs, or brown with a salamander, and serve very hot.

Egg rusks.—The ingredients for this delicious tea bread are seven eggs, a pint of boiling milk, quarter of a pound of butter, half a pound of sugar, two pounds of flour, a saltspoonful of salt, and a pint of flour into which a half teaspoonful of carbonate of soda has been sifted. Beat the whites and yolks separately and as lightly as possible. Into the boiled milk drop the butter and sugar, and after mixing thoroughly add the flour and yeast powder, and lastly the eggs. Put in a warm place to rise, and when light add the pint of flour and soda. When risen the second time, make into small rolls, wipe the tops over with the white of an egg, sprinkle sugar and chopped almonds over them, and bake a light brown.

## Memoranda.

# JUNE.

Day of Month.	Day of Week.	PHASES OF THE MOON.				SUN.		MOON.	
		New Moon	D. H.M.	Full Moon	D. H.M.	Rises	Sets	Rises	Sets
		First Quar.	... 18 9.54 a.m.	Last Quar.	... 29 7.52 a.m.				
MEMORABLE EVENTS.						H.M.	H.M.	A.M.	P.M.
1	S	First Sunday after Trinity				6 30 5	0	0 44	1 1
2	M	Melbourne Argus first issued		..	1846	6 30 5	0	1 43	1 42
3	Tu	S. Plimsoll, "Seaman's friend," died		..	1898	6 31 5	0	2 45	2 26
4	W	First newspaper, South Australia...		..	1837	6 31 5	0	3 50	3 15
5	Th	First Bishop of Sydney installed		..	1836	6 32 5	0	4 56	4 9
6	F	Hawkesbury River discovered		..	1789	6 32 5	0	6 3	5 8
7	S	Melbourne Mint opened		..	1872	6 33 5	0	7 8	6 12
8	S	Second Sunday after Trinity.				6 33 5	0	8 8	7 17
9	M	Chas. Dickens died		..	1870	6 34 5	0	9 3	8 22
10	Tu	Crystal Palace opened		..	1854	6 34 4	59	9 51	9 25
11	W	St. Barnabas. Dugald Stewart died		..	1828	6 34 4	59	10 35	10 25
12	Th	Serious flood in Brisbane and suburbs		..	1893	6 35 4	59	11 15	11 23
13	F	Exhibition Building, Brisbane, burned		..	1888	6 35 4	59	11 52	A.M.
14	S	Battle of Naseby		..	1645	6 36 4	59	P.M.	0 19
15	S	Third Sunday after Trinity				6 36 4	59	1 5	1 13
16	M	Battles of Quatre Bras and Ligny...		..	1815	6 36 5	0	1 41	2 5
17	Tu	S.S. Wentworth wrecked		..	1887	6 37 5	0	2 20	2 58
18	W	Battle of Waterloo		..	1815	6 37 5	0	3 0	3 50
19	Th	James I. born		..	1566	6 37 5	0	3 44	4 41
20	F	Accession of Queen Victoria		..	1837	6 37 5	0	4 29	5 31
21	S	School of Arts, Tuowoomba, burned		..	1898	6 38 5	0	5 18	6 18
22	S	Fourth Sunday after Trinity				6 38 5	1	6 9	7 5
23	M	Battle of Plassey		..	1757	6 38 5	1	7 1	7 49
24	Tu	St. John Baptist.				6 38 5	1	7 53	8 30
25	W	"Corn Law" abolished		..	1846	6 39 5	1	8 47	9 9
26	Th	Wills' (explorer) last letter		..	1861	6 39 5	2	9 42	9 47
27	F	Massacre at Cawnpore		..	1857	6 39 5	2	10 37	10 24
28	S	Coronation of Queen Victoria		..	1838	6 39 5	2	11 34	11 1
29	S	Fifth Sunday after Trinity.				6 39 5	2	A.M.	11 39
30	M	Greenwich Hospital founded		..	1696	6 39 5	3	0 32	P.M.

**Benton Tea Cakes.**—Rub 6 oz. butter into 1 lb. flour, add 3 large tablespoonfuls of yeast, make into paste with sufficient new milk; break off pieces about the size of a large apple, roll them to a thickness of 1 inch, put them on baking tins, prick the top with a fork, set them to rise before the fire for 10 minutes; bake in a good oven for about 20 minutes, cut open, butter and serve hot.

**Baked Bananas.**—Remove the bananas from their stalks, but do not peel them; bake in a moderate oven from 20 minutes to half an hour, according to the size of the bananas; during the cooking the skins will turn black and shrivel, and will finally split at one end; send to table in the skins. To eat them, run a fork through the skin, which turn back; sprinkle a little sugar over the bananas, and also a squeeze of lemon juice if liked, or in America some persons eat them without sugar as a vegetable.

**Imitation Preserved Ginger.**—Well scrape and cut in halves young carrots, and cut them into pieces the size you see preserved West Indian ginger; parboil them, being careful they do not break; drain thoroughly and let them lie on the back of a sieve all night; next day weigh them, and put them into a preserving pan with their own weight of sugar, a tablespoonful of essence of ginger, the rind of  $\frac{1}{2}$  lemon, and  $\frac{1}{2}$  pint water to each pound of carrots; let it simmer 4 hours over a steady fire; remove the pieces of carrot into small jars, and take out the lemon peel; boil the syrup quickly for 10 minutes, add a wine glassful of brandy to a pint, then pour over the carrots; when cold cover with tissue paper dipped in white of egg, and store in a dry place.



## Memoranda.

# JULY.

Day of Month.	Day of Week.	PHASES OF THE MOON.				SUN.		MOON.	
		New Moon	D. H.M.	Full Moon	D. H.M.	Rises	Sets	Rises	Sets.
		First Quar.	12 10.47 p.m.	Last Quar.	28 3.15 p.m.				
MEMORABLE EVENTS.						H.M.	H.M.	A.M.	P.M.
1	Tu	Battle of the Boyne ... ..	.. ..	.. ..	1690	6 39 5	3	1 33	1 5
2	W	Sir Robert Peel died.. ..	.. ..	.. ..	1850	6 39 5	4	2 37	1 55
3	Th	Battle of Sadowa ... ..	.. ..	.. ..	1866	6 39 5	4	3 42	2 50
4	F	Declaration of American Independence ...	.. ..	.. ..	1776	6 39 5	4	4 47	3 50
5	S	East India Company formed .. ..	.. ..	.. ..	1698	6 39 5	5	5 49	4 55
6	S	Sixth Sunday after Trinity				6 39 5	5	6 47	5 1
7	M	First Sale of Moreton Bay land ... ..	.. ..	.. ..	1842	6 39 5	6	7 40	7 7
8	Tu	Right Hon. J. Chamberlain born ... ..	.. ..	.. ..	1836	6 39 5	6	8 28	8 10
9	W	Eruption of Mount Tarawera, N.Z. ...	.. ..	.. ..	1886	6 39 5	6	9 10	9 11
10	Th	John Calvin born .. ..	.. ..	.. ..	1509	6 39 5	7	9 50	10 9
11	F	S.S. Cewarra wrecked at Newcastle .. ..	.. ..	.. ..	1866	6 39 5	7	10 28	11 5
12	S	Bombardment of Alexandria ... ..	.. ..	.. ..	1882	6 39 5	8	11 4	11 59
13	S	Seventh Sunday after Trinity				6 38 5	8	11 41	A.M.
14	M	1st sod Bowen Railway turned .. ..	.. ..	.. ..	1888	6 38 5	9	P.M.	0 52
15	Tu	St. Swithin.				6 38 5	9	0 58	1 45
16	W	Hegira, or Flight of Mahomet .. ..	.. ..	.. ..	622	6 38 5	10	1 42	2 36
17	Th	1st Petty Sessions held in Victoria... ..	.. ..	.. ..	1838	6 37 5	10	2 26	3 27
18	F	Infallibility of Pope decreed .. ..	.. ..	.. ..	1870	6 37 5	11	3 14	4 16
19	S	Flinders, navigator, died ... ..	.. ..	.. ..	1814	6 37 5	11	4 4	5 3
20	S	Eighth Sunday after Trinity				6 36 5	12	4 56	5 47
21	M	Robert Burns died .. ..	.. ..	.. ..	1796	6 36 5	12	5 49	6 30
22	T	Union of England and Scotland .. ..	.. ..	.. ..	1705	6 36 5	13	6 43	7 10
23	W	Chusan, first str. to Melbourne, arr. ...	.. ..	.. ..	1852	6 35 5	13	7 37	7 49
24	Th	Jane Austen died ... ..	.. ..	.. ..	1817	6 35 5	14	8 32	8 26
25	F	St. James. Thomas à Kempis died .. ..	.. ..	.. ..	1471	6 34 5	14	9 28	9 3
26	S	Coleridge, poet, died.. ..	.. ..	.. ..	1830	6 34 5	15	10 25	9 41
27	S	Ninth Sunday after Trinity				6 33 5	15	11 25	10 20
28	M	Robespierre guillotined .. ..	.. ..	.. ..	1794	6 33 5	16	A.M.	11 2
29	Tu	St. Peter.				6 32 5	16	0 26	11 48
30	W	Captain Cook sailed from Deptford .. ..	.. ..	.. ..	1768	6 32 5	17	1 28	P.M.
31	Th	First land sale held at Ipswich ... ..	.. ..	.. ..	1850	6 31 5	17	2 31	1 35

Sally Lunns.— $\frac{3}{4}$  lb. flour, 2 oz. butter, 1 egg,  $1\frac{1}{2}$  teacupful milk,  $\frac{1}{2}$  oz. yeast,  $\frac{1}{2}$  teaspoonful of sugar. Warm the butter and milk in a pan together till the butter is melted, rub the yeast smooth with the sugar, add the milk and butter; stir it gradually into the flour, add the egg and mix till quite smooth; divide into two portions and put in well greased tins; set in a warm place for 1 hour to rise; bake in a quick oven for 15 minutes.

Norfolk Buns.—6 oz. fresh butter, 4 eggs, 6 oz. pounded lump sugar and  $\frac{1}{2}$  quarter white bread dough, which can be obtained from the baker's. Beat the sugar and eggs well together, and mix them well with the dough (if it is stiff, beat and knead with your hand instead of a spoon). When well mixed together, add the butter and mix again. Put the mixture into small tins and bake in a quick oven about 20 minutes.

Carrot Jam.—Required: To every pound of sugar, the grated rind of a lemon, the strained juice of two lemons, six chopped bitter almonds, two tablespoonfuls of brandy. Method.—Select young carrots; wash and scrape them clean, cut them into round pieces, put them in a saucepan with water to cover them, and let them simmer till soft. Rub them through a sieve; weigh the pulp, and to every pound allow the above ingredients. Put the whole in a preserving pan, and let it boil for five minutes, stirring all the time. When cold, add the lemon rind and juice, almonds and brandy. Mix well with the jam. Put into pots, which must be well covered and kept in a dry place. The brandy may be omitted, but the preserve will not then keep for long; with the brandy it will remain good for months.

# Memoranda.



# AUGUST.

Day of Month.	Day of Week.	PHASES OF THE MOON.				SUN.		MOON.	
		New Moon	D. H.M.	Full Moon	D. H.M.	Rises	Sets	Rises	Sets
		First Quar.	... 11 2.24 p.m.	Last Quar.	... 26 9.0 p.m.				
MEMORABLE EVENTS.						H.M.	H.M.	A.M.	P.M.
1	F	Lammas Day. Bank Holiday.				6 30	5 18	3 33	2 36
2	S	Collision between Barrabool and Q'land ..	1876			6 30	5 18	4 31	3 41
3	S	Tenth Sunday after Trinity				6 29	5 19	5 26	4 46
4	M	Percy B. Shelly, poet, born...	1792			6 28	5 19	6 16	5 50
5	T	Atlantic cable completed ...	1858			6 28	5 20	7 1	6 53
6	W	Ferguson born ..	1651			6 27	5 21	7 44	7 54
7	Th	Rev. J. D. Lang, D.D., died ..	1878			6 26	5 21	8 23	8 52
8	F	George Canning died ..	1827			6 26	5 22	9 2	9 48
9	S	First land sale held in Brisbane ...	1843			6 25	5 22	9 39	10 43
10	S	Eleventh Sunday after Trinity				6 24	5 23	10 17	11 37
11	M	S.S. Austral arrived at Glasgow ..	1883			6 23	5 23	10 57	A.M.
12	Tu	Brisbane Tramway opened ..	1885			6 22	5 24	11 39	0 29
13	W	Battle of Blenheim ..	1704			6 22	5 24	P.M.	1 20
14	Th	Lord Clyde died ...	1863			6 21	5 25	1 9	2 10
15	F	Admiral Blake born ...	1599			6 20	5 25	1 58	2 57
16	S	Beach defeated Hanian ...	1884			6 19	5 26	2 49	3 43
17	S	Twelfth Sunday after Trinity				6 18	5 26	3 42	4 27
18	Th	Battle of Gravelotte ..	1870			6 17	5 27	4 36	5 8
19	Tu	New Exhibition Building opened ..	1891			6 16	5 27	5 31	6 48
20	W	Dunbar wrecked at Sydney Heads..	1857			6 15	5 28	6 27	6 26
21	Th	Battle of Vimiera ..	1808			6 14	5 28	7 28	7 4
22	F	Hon. W. Miles, Minister for Works, died...	1887			6 14	5 29	8 21	7 42
23	S	Sch. Enterprise sailed up Yarra ...	1835			6 13	5 29	9 19	8 21
24	S	Thirteenth Sunday after Trinity. St. Bartholomew.				6 12	5 30	10 20	9 3
25	M	David Hume died ...	1726			6 11	5 30	11 21	9 47
26	Tu	Battle of Crecy ...	1346			6 10	5 31	A.M.	10 36
27	W	Diocese of Tasmania founded ..	1842			6 9	5 31	6 23	11 29
28	Th	Cholera broke out in London ...	1852			6 8	5 31	1 23	P.M.
29	F	J. P. Fawcner encampd. on site of Melb....	1835			6 7	5 32	2 21	1 27
30	S	Sir John Ross died ...	1856			6 6	5 32	3 16	2 30
31	S	Fourteenth Sunday after Trinity				6 4	5 33	4 7	3 34

**Gingerbread Loaf.**— $\frac{1}{2}$  lb. fresh butter, 1 lb. flour, 1 pinch of salt, 1 dessert-spoonful of baking powder,  $\frac{1}{2}$  oz. ground ginger, 1 lb. warmed treacle. Well rub the butter into the flour, add the salt, baking powder and ground ginger; mix, then stir in 1 lb. warmed green treacle, and a little golden syrup may be added if liked. Beat the mixture well, then pour immediately into a buttered tin and bake in a rather slow oven for  $1\frac{1}{2}$  hour.

**Rock Cakes.**— $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. flour, volatile salts, grated the size of a small nutmeg, 2 eggs, sufficient milk to mix into a stiff batter,  $\frac{1}{4}$  lb. pounded sugar, a few drops of essence of lemon. Rub the butter into the flour, add the volatile salts and pounded sugar, beat the eggs, add to the dry ingredients, then mix with the milk and essence. Scratch off small pieces with a fork and bake in a tin for about 15 minutes.

**Cream of Onion Soup.**—Heat two tablespoonfuls of butter in a spider, and turn in a dozen small onions minced, and a minced turnip; add one cupful of boiling water, cover, and cook until the vegetables are tender; remove the cover, and when the water has all evaporated blend in one tablespoonful of flour; add now one quart of milk, and when smooth turn into a double boiler; cook twenty minutes, next rub through a soup strainer, and return to boiler; add one level teaspoonful of salt, one half salt-spoonful of pepper, a bit of nutmeg, and the yolks of four eggs beaten with four tablespoonfuls of cold milk; stir till it thickens, remove from the stove, add one cupful of whipped cream, and serve immediately.

# Memoranda.



# SEPTEMBER.

Day of Month.	Day of Week.	PHASES OF THE MOON.				SUN.		MOON.	
		New Moon	D. H.M.	Full Moon	D. H.M.	Rises	Sets	Rises	Sets
		First Quar.	... 10 8.15 a.m.	Last Quar.	... 25 2.31 a.m.				
MEMORABLE EVENTS.						H.M.	H.M.	A.M.	P.M.
1	M	Great Earthquake in New Zealand	..	..	1888	6 35	33	4 53	4 36
2	Tu	Moreton Bay Settlement formed	..	..	1824	6 25	34	5 36	5 37
3	W	Oliver Cromwell died	..	..	1658	6 16	34	6 17	6 36
4	Th	John Pascoe Fawkner died	..	..	1869	6 05	35	6 56	7 34
5	F	Dr. John Dalton born	..	..	1766	6 59	35	7 35	8 31
6	S	Pilgrim Fathers sailed for America	..	..	1620	5 58	36	8 13	9 26
7	S	Fifteenth Sunday after Trinity				5 57	36	8 53	10 19
8	M	Sebastopol taken	..	..	1855	5 56	37	9 34	11 11
9	Tu	Mirani Bridge, Mackay, opened	..	..	1897	5 54	37	10 17	A.M.
10	W	Furious gales on coast	..	..	1876	5 53	37	11 3	0 2
11	Th	S.S. Dandenong foundered	..	..	1876	5 52	38	11 50	0 50
12	F	Sale Port Phillip Lands at Sydney	..	..	1838	5 51	38	P.M.	1 37
13	S	Battle of Tel-el-Kebir	..	..	1882	5 50	39	1 32	2 21
14	S	Sixteenth Sunday after Trinity				5 49	39	2 26	3 3
15	M	Cairo occupied	..	..	1882	5 48	40	3 20	3 43
16	Tu	First Railway opened	..	..	1830	5 46	40	4 16	4 22
17	W	Earthquake in Melbourne	..	..	1856	5 45	41	5 13	5 1
18	Th	Wills, explorer, buried at Cooper's Creek	..	..	1861	5 44	42	6 11	5 46
19	F	President Garfield died	..	..	1881	5 43	42	7 11	6 20
20	S	Battle of the Alma	..	..	1854	5 42	42	8 12	7 1
21	S	Seventeenth Sunday after Trinity				5 41	42	9 11	7 45
22	M	Lord Denman died	..	..	1854	5 40	43	10 16	8 33
23	Tu	Perth, W. A., constituted a city	..	..	1856	5 38	43	11 17	9 26
24	W	Dean Milman died, aged 77	..	..	1868	5 37	44	A.M.	10 22
25	Th	Ipswich Grammar School opened	..	..	1863	5 36	44	0 16	11 21
26	F	Hon. T. J. Byrne, Premier, died	..	..	1898	5 35	45	1 11	P.M.
27	S	Battle of Busaco	..	..	1810	5 34	45	2 2	1 24
28	S	Eighteenth Sunday after Trinity				5 33	45	2 49	2 25
29	M	St. Michael. Michaelmas Day.				5 32	46	3 32	3 25
30	Tu	Lord Nelson born	..	..	1748	5 30	47	4 12	4 24

**Snow Cake** (a genuine Scotch recipe).—Required : A pound of arrowroot, half a pound of pounded white sugar, half a pound of butter, the whites of six eggs, flavouring to taste of essence of vanilla, almonds, or lemon. Method.—Beat the butter to a cream ; stir in the sugar and arrowroot gradually, beating the mixture all the time. Whisk the eggs to a stiff froth and add them. Beat well for 20 minutes. Put in whichever flavouring may be preferred, pour the cake into a buttered mould, and bake in a moderate oven for an hour to an hour and a half. This quantity is sufficient to make a moderate sized cake.

**Scrap Cakes**.—Required : Two pounds of leaf or the inside fat of a pig, a pound and a half of flour, quarter of a pound of sugar, quarter of a pound of currants, an ounce of candied peel, ground allspice to taste. Method.—Cut the leaf or flead, as it is sometimes called, into small pieces ; put it in a large dish, which place in a quick oven. Be careful that it does not burn, and in a short time it will be reduced to oil, with the small pieces of leaf floating on the surface, and it is of these the cakes should be made. Gather all the scraps, put them in a basin with the flour, and rub them well together. Add the currants, sugar, candied peel, cut in small pieces, and the allspice. When these ingredients have been well mixed, moisten with sufficient cold water to make the whole into a nice paste ; roll it out thin, cut it into shapes, and bake in a quick oven for 15 to 20 minutes. These are very economical and wholesome cakes for children, and the lard melted at home, produced from the flead, is generally better than that purchased. To prevent the lard from burning, and to ensure its being a good color, it is better to melt it in a jar placed in a saucepan of boiling water ; by doing it in this manner there is no chance of discoloring.



## Memoranda.

# OCTOBER.

Day of Month.	Day of Week.	PHASES OF THE MOON.				SUN.		MOON.	
		New Moon	First Quar.	Full Moon	Last Quar.	Rises	Sets	Rises	Sets
		D. H.M.		D. H.M.					
		3 9.0 a.m.	10 3.21 a.m.	4 1.0 p.m.	28 8.58 a.m.				
MEMORABLE EVENTS.									
1	W	Second Victorian Exhibition opened	..	1861	5 29 5	4 52	5 22		
2	Th	Failure of City of Glasgow Bank	..	1878	5 28 5	4 58	5 36	6 18	
3	F	Melbourne University opened	..	1855	5 27 5	4 58	6 8	7 14	
4	S	New Prince's Bridge, Melbourne, opened	...	1888	5 26 5	4 59	6 48	8 8	
5	S	Nineteenth Sunday after Trinity			5 25 5	4 59	7 29	9 2	
6	M	Lord Tennyson died	..	1892	5 24 5	5 0	8 12	9 53	
7	Tu	Brisbane School of Arts opened	..	1851	5 23 5	5 0	8 56	10 43	
8	W	Captain Cook landed in Poverty Bay, N.Z.	..	1779	5 21 5	5 0	9 43	11 30	
9	Th	Con. of Pt. Phillip; males 136, females 38	..	1836	5 20 5	5 1	10 32	A.M.	
10	F	British protect. procl. over New Guinea	..	1884	5 19 5	5 2	11 21	0 16	
11	S	Sydney University inaugurated	...	1852	5 18 5	5 2	P.M.	0 57	
12	S	Twentieth Sunday after Trinity			5 17 5	5 3	1 8	1 38	
13	M	General R. E. Lee, C.S.A., died	..	1870	5 16 5	5 3	2 2	2 17	
14	Tu	Battle of Hastings	...	1066	5 15 5	5 4	2 58	2 55	
15	W	Abolition of Provinces (N.Z.) Bill p.	..	1875	5 14 5	5 4	3 56	3 33	
16	Th	Battle of Leipzig	...	1813	5 13 5	5 5	4 56	4 13	
17	F	Gold Creek Reservoir completed	...	1885	5 12 5	5 6	5 56	4 54	
18	S	St. Luke. Lord Palmerston died	..	1865	5 11 5	5 6	7 1	5 38	
19	S	Twenty-first Sunday after Trinity			5 10 5	5 7	8 5	6 26	
20	M	Lord Palmerston born	..	1784	5 9 5	5 7	9 9	7 19	
21	Tu	Battle of Trafalga	..	1805	5 8 5	5 8	10 10	8 15	
22	W	Daniel Henry Donohy died	..	1865	5 7 5	5 8	11 7	9 15	
23	Th	Battle of Edgehill	...	1642	5 6 5	5 9	11 59	10 16	
24	F	1st Election, Council, Tasmania	...	1851	5 5 5	0	A.M.	11 18	
25	S	Battle of Balaclava	...	1854	5 4 5	0	0 47	P.M.	
26	S	Twenty-second Sunday after Trinity			5 4 5	1	1 31	1 18	
27	M	Captain Cook born	..	1728	5 3 5	2	2 12	2 17	
28	Tu	St. Simon and St. Jude.	..		5 2 5	2	2 50	3 8	
29	W	Op. of first Queensland Exhibition	..	1861	5 1 5	3	3 28	4 9	
30	Th	Great fire at Tower of London	..	1841	5 0 5	4	4 6	5 5	
31	F	Lieut. Waghorn's 1st overland route	..	1845	4 59 5	5	4 44	5 59	

**Apricot pudding.**—Cream 4 oz. of butter with 4 oz. of castor sugar, add three eggs, and beat for ten minutes. Stir in two tablespoonfuls of apricot jam and four tablespoonfuls of bread-crumbs. Turn the pudding into a well buttered mould and steam for two hours. Make some sauce with more of the apricot jam, to which a little sugar water and lemon-juice have been added, and serve round the pudding.

**Apple pancakes.**—Peel, core and stew six apples with  $\frac{1}{2}$  pint of water,  $\frac{1}{2}$  lb. of sugar and the thinly cut rind of a lemon. Meantime beat up two eggs with two tablespoonfuls of castor sugar, add 12 oz. of flour, a pinch of salt, a spoonful of baking-powder, and moisten gradually with  $1\frac{1}{2}$  pint of milk and four tablespoonfuls of butter previously melted. Beat the whole well together and pour into shallow pans. Bake for 20 minutes in a hot oven. Turn out, spread with the stewed apples while these are still hot and cover with the second layer. Sift castor sugar over the pudding and serve with whipped cream.

**Meat Mould.**—Ingredients:  $\frac{3}{4}$  lb. of minced cold meat, 3 oz. of bread crumbs, the same quantity of boiled rice. 1 teaspoonful each of herbs (finely chopped), parsley, anchovy essence, Worcester sauce, chopped mixed pickle, 2 eggs, pepper, celery, salt and cayenne to taste. First, mix all the dry ingredients together, stir in 1 gill of rich gravy, beat the eggs thoroughly, and add to the mixture. Grease a pie dish, the meat, etc. Place a piece of greased paper over the top, and bake in a moderate oven for an hour. Turn out to serve, and garnish with any boiled vegetables preferred.

# Memoranda.



# NOVEMBER.

Day of Month.	Day of Week.	PHASES OF THE MOON.				SUN.		MOON.	
		First Quar.	D. H.M.	Last Quar.	D. H.M.	Rises	Sets	Rises	Sets
		Full Moon	... 16 3.6 a.m.	New Moon	.. 30 0.4 p.m.				
MEMORABLE EVENTS.						H.M.	H.M.	A.M.	P.M.
1	S	<i>All Saints Day.</i>				4 58	6 5	5 25	6 53
2	S	<i>Twenty-third Sunday after Trinity. All Souls.</i>				4 58	6 6	6 7	7 45
3	M	St. Jean d'Acre taken	..	..	1840	4 57	6 7	6 51	8 36
4	Tu	Famine in Paris	..	..	1870	4 56	6 7	7 37	9 24
5	W	Discovery of Gunpowder Plot	..	..	1605	4 56	6 8	8 25	10 9
6	Th	Broken Hill strike declared "off"	..	..	1892	4 55	6 9	9 12	10 52
7	F	S.S. City of Sydney wrecked	..	..	1862	4 54	6 9	10 51	11 33
8	S	John Milton, poet, died	..	..	1674	4 54	6 10	10 57	A.M.
9	S	<i>Twenty-fourth Sunday after Trinity</i>				4 53	6 11	11 50	0 12
10	M	First sheep landed at Port Phillip..	..	..	1835	4 52	6 11	P.M.	0 50
11	Tu	Martinmas—Half Quarter day.				4 52	6 12	1 40	1 27
12	W	Richard Baxter, divine, born	..	..	1615	4 51	6 13	2 37	2 5
13	Th	Battle of Prestonpans	..	..	1715	4 51	6 14	3 37	2 45
14	F	Old Prince's Bridge, Melbourne, opened	..	..	1850	4 50	6 14	4 40	3 27
15	S	Captain Cook took possession of N.Z.	..	..	1769	4 50	6 15	5 45	4 13
16	S	<i>Twenty-fifth Sunday after Trinity</i>				4 49	6 16	6 51	5 4
17	M	Cospatrik burned at sea	..	..	1874	4 49	6 17	7 56	6 1
18	Tu	Cardinal Pole died	..	..	1558	4 49	6 18	8 47	7 21
19	W	Last convict ship arrived at Sydney	..	..	1840	4 48	6 18	9 53	8 5
20	Th	John Williams, missionary, killed	..	..	1839	4 48	6 19	10 54	9 9
21	F	Princess Royal born	..	..	1840	4 47	6 20	11 30	10 12
22	S	General Havelock died	..	..	1857	4 47	6 21	A.M.	11 13
23	S	<i>Twenty-sixth Sunday after Trinity</i>				4 47	6 22	0 10	P.M.
24	M	Tasmania discovered..	..	..	1642	4 47	6 22	0 52	1 9
25	Tu	John Knox died	..	..	1572	4 47	6 23	1 20	2 4
26	W	Electric telegraph, South Aus., opened	..	..	1855	4 46	6 24	2 7	2 59
27	Th	Oliver Goldsmith born	..	..	1731	4 46	6 25	2 41	3 53
28	F	Queensland won Intercolonial Boat Race	..	..	1891	4 46	6 25	3 23	4 47
29	S	Bishop Dawes consecrated	..	..	1892	4 46	6 26	4 4	5 39
30	S	<i>First Sunday in Advent. St. Andrew.</i>				4 46	6 27	4 47	6 30

**Home-made Cucumber Cream.**—Put six ounces of sweet almond oil into a double saucepan, filling the outer one with cold water. Carefully wipe two large or three small cucumbers, and, without paring, cut them in blocks about 2in. square. Put them into the oil and heat to boiling point. Move the saucepan to a cooler part of the stove, and let it simmer—not boil—for four or five hours. Strain, and to each 6oz. of the strained liquid add 1oz. of white wax and 2oz. of lanoline or hazeline. Put in the saucepan again and heat till thoroughly mixed; then take off the fire and beat with an egg-beater till cold, adding, during the beating process, two teaspoonfuls simple tincture of benzoin.

**Tomato Sauce.**—A good tomato sauce is made in the following manner: Mix together a gallon of bruised tomatoes and  $\frac{1}{2}$ lb. of salt; in three days press out the juice, and to each quart of it add 2oz. shallots and 1 drachm of black pepper. Simmer very gently for twenty or thirty minutes, then strain, and add  $\frac{1}{2}$ oz. each of mace, allspice, ginger, nutmeg, and cochineal, and 1 drachm of coriander seed. Again simmer gently for ten minutes, strain, and put up in bottles. The proper method of bottling is to fill the bottles within an inch or so of the tops. Then stand them in a vessel of warm water, which gradually raise to the boiling point. In a short time the sauce will boil over, when the corks should be immediately knocked in. If this is done properly the sauce will keep for years. Should fermentation set in after bottling, heating the sauce to the boiling point will arrest it. (2.) Boil a peck of sound, ripe tomatoes to a pulp; press through a sieve or colander to prevent the skins remaining. Put the strained pulp into a preserving pan, and add 1lb. brown sugar, half pint vinegar, one tablespoonful of salt, one teaspoonful cayenne, two

# Memoranda.

# DECEMBER.

Day of Month.	Day of Week.	PHASES OF THE MOON.				SUN.		MOON.	
		First Quar.	D. H.M.	Last Quar.	D. H.M.	Rises	Sets	Rises	Sets
		Full Moon	... 15 1.47 p.m.	New Moon	.. 30 7.52 a.m.				
MEMORABLE EVENTS.									
1	M	Queen Alexandra born	.. ..	1844	4 46 28	5 32	7 19		
2	Tu	Brisbane River first explored	.. ..	1823	4 46 28	6 20	8 6		
3	W	Tasmania separated from N.S.W.	.. ..	1825	4 46 29	7 0	8 50		
4	Th	Thomas Carlyle born	... ..	1795	4 46 30	7 50	9 32		
5	F	Telegraph bet Geelong and Melbourne op.	.. ..	1854	4 46 31	8 50	10 11		
6	S	Leichhardt's last expedition set out	.. ..	1846	4 46 31	9 42	10 48		
7	S	Second Sunday in Advent			4 46 32	10 35	11 25		
8	M	John Patric, Queensland colonist of '37 d.	.. ..	1892	4 46 33	11 28	A.M.		
9	Tu	S.S. Keilawarra wrecked	... ..	1886	4 46 33	P.M.	0 1		
10	W	Separation Day.			4 47 34	1 20	0 38		
11	Th	John Gay died	... ..	1732	4 47 35	2 19	1 18		
12	F	Dr. Erasmus Darwin born	.. ..	1731	4 47 36	3 23	2 1		
13	S	Artemisia, first immigrant ship arr. Bris.	.. ..	1848	4 47 36	4 27	2 48		
14	S	Third Sunday in Advent			4 48 37	5 33	3 41		
15	M	Rockhampton proclaimed municipality	.. ..	1860	4 48 37	6 37	4 40		
16	Tu	Canterbury (N.Z.) settled	... ..	1850	4 48 38	7 38	5 44		
17	W	Governor Darling arrived at Sydney	.. ..	1825	4 48 39	8 34	6 40		
18	Th	Samuel Rogers, poet and banker, died	.. ..	1856	4 49 39	9 24	7 56		
19	F	Sir W. E. Parry, Arctic Navigator, born	.. ..	1790	4 49 40	10 10	9 1		
20	S	Secession of Southern States	.. ..	1860	4 50 40	10 51	10 3		
21	S	Fourth Sunday in Advent. St. Thomas.			4 50 41	11 31	11 2		
22	M	Lord Ellenborough died	.. ..	1871	4 51 42	A.M.	11 59		
23	Tu	Lord Romilly died	... ..	1874	4 51 42	0 8	P.M.		
24	W	Vasco da Gama, navigator, died	... ..	1525	4 52 43	0 46	1 49		
25	Th	Christmas Day.			4 52 43	1 24	2 43		
26	F	St. Stephen. Bank Holiday.			4 53 43	2 4	3 35		
27	S	St. John. Sir H. Barkly ar. in Melbourne	.. ..	1856	4 53 44	2 46	4 26		
28	S	Sunday after Christmas. Innocents Day.			4 54 44	3 30	5 16		
29	M	Tay Bridge destroyed by storm	.. ..	1879	4 54 44	4 16	6 4		
30	T	Sydney Exchange opened	... ..	1857	4 55 45	5 5	6 49		
31	W	Geo. Higginbotham, C.J. of Vic., died	.. ..	1892	4 56 45	5 55	7 31		

tablespoonfuls ground ginger, two of spice, and one of finely-pounded cloves. Boil for three hours, and do not let it burn. If the sauce should begin to ferment after bottling, re-boiling will arrest the fermentation. But if it is bottled properly, there is not much danger of fermentation. After filling the bottles with the sauce, set them up to their shoulders in a vessel of boiling water. In a short time the sauce will boil over, when the cork should be immediately knocked in. Sauce bottled in this way will keep for years. Good corks must be used, and it would be as well to cover the tops of them with bottling or sealing wax after they have been knocked into the bottles.

Bananas.—Bananas, probably the first fruit ever cultivated, possesses all the essentials to the sustenance of life. More people live on bananas than live on wheat. When taken as a steady diet they are cooked—either baked, boiled, or fried. The fruit is very nourishing, as it contains so much starch and sugar. Banana flour is highly nutritious and very valuable. The farinaceous food is so prone to undergo malfermentation in the stomach when the normal digestion is disordered that it becomes very important to seek some variety of starchy food which can be easily assimilated without the production of acid eructations of flatulence or heartburn. Therefore the flour has a decided advantage as a food for invalids. Thompson states that he has found that the finest banana flour, called "bananose," at the end of one and a-half hours of pancreatic digestion was capable of developing twice as much sugar as the same quantity of oatmeal or farina, and nearly one and a-half times as much sugar as corn-starch.



# Memoranda.

# FIELD CULTURE AND GARDEN CALENDAR

BY

GEO. SEARLE, *Practical Gardener, Toowoomba.*

## JANUARY.

**KITCHEN GARDEN.**—As this is usually the hottest, and one of the driest months of the year, very little can be done in sowing seeds, but as there are likely to be thundershowers, advantage should be taken of such, and cloudy days, to plant out cabbage, cauliflower, and celery plants, these latter should be planted in trenches about nine inches deep, in the bottom of which there has been three inches of manure dug in and incorporated with the soil. Water these every evening, if dry weather prevails, until they are well established. Take up and store onions that are ripe, be careful not to bruise them, or they will not keep. Cut and dry all kinds of herbs when they are in flower, cut only when they are dry. This is the best month to sow French beans for seed; sow also cucumber, vegetable marrows, and squash, also spinach, tomatoes, and radish for succession. Sow lettuce in shallow trenches, where they are to remain, this will facilitate watering, without which they would not be crisp, as they should be. If rain falls a sowing of peas and turnips may be made towards the end of the month. Sow in beds for transplanting cabbage, cauliflower, brocoli, savoy cabbage, Brussels sprouts, Kohlrabi. Keep the soil stirred between growing crops, and water copiously—or not at all—during dry weather. Plant a few shallots. Peg down vines of melons, marrows, &c., to prevent their being blown about.

**FLOWER GARDEN.**—Cut back straggling shoots of tea and noisette roses to one-third their length. Some of the vigorous growing hybrid perpetuals may also be slightly pruned to induce a late flowering. Roses may still be budded, and the ties of those previously budded should be loosened. Continue to layer carnations, picotees, &c. Cut back pelargoniums, and propagate cuttings. Stake and tie up chrysanthemums, penstemons, and other plants requiring it; also see to the tying up of dahlias; if good flowers for show purposes are required, dahlias should be judiciously pruned and the buds thinned. A sowing of balsams, cockscombs, portulacae, zinnias, phlox drummondii, candytuft, and marigold, &c., may be made in boxes or beds in a shady place for planting out late on for autumn and winter flowering. Take up ripe bulbs of gladiolus. Gather seeds of desirable kinds of flowers as they ripen. Stir the surface of beds and borders frequently, especially after rain, to prevent weeds getting a start. Pay particular attention to lawns and walks, by mowing and weeding, also clipping the edges of grass-bordering to walks, flower beds, and borders.

**BUSH-HOUSE.**—Careful attention to watering and removal of decaying leaves &c., will be the main work in this department. Fuschias will require constant attention to keep the thrip in check, frequent syringing and an occasional application of an insecticide are the best means to accomplish this, those in pots that have finished flowering may be stood outside to ripen their wood. Vigorous growing plants in pots, as caladiums, begonias, achimenes, gesnerias, &c., should have liquid manure once or twice a week. Syringe daily, and water-raised beds in which plants are growing by giving a thorough soaking twice a week during dry weather.

**GLASS-HOUSE AND FRAME.**—Many of the plants having been shifted to the bush-house, this is a good time to effect alterations and repairs if necessary. Attend to shading, watering, and ventilation regularly. Give the lightest positions to gloxinias, crotons, dracaenas, tydeas, tuberous-rooted begonias, &c., and keep ferns and lycopods in the darkest. Allamandas, clerodendrons, cissus discolor, and stephanotus floribunda should be at their best, look well after insects on these and

syringe freely. Save seed of the choicest gloxinias, crotons, and dracenas, see last month, propagate at once if not done. Make a sowing of *calceolaria*, *cineraria*, and *primula sinensis*, also the large kinds of *mimulus*.

**FRUIT GARDEN.**—Now that strawberries have done fruiting 3-year-old beds should be destroyed, dig the plants under, and plant with potatoes next month. See that grape vines are securely tied, and if oidium should make its appearance, which is not unlikely if muggy weather occurs, apply sulphur at once, as it is not too late for oidium to do harm. Remove suckers from the old wood of orange trees, and thin the crop if very heavy; apply insecticides to the trees with a syringe if the leaves are affected with the scale insect. Budding may still be done, but should be all finished before end of the month. Loosen ties on those previously budded. Be careful in picking fruit for packing, handle carefully, and do not bruise it. This is about the best time to trench, and prepare land for planting with fruit trees or grape vines.

**FIELD.**—Sow Cape barley, sorghum, and imphee for green feed. Maize may also be sown for same, and in the warmer parts of the district it is not too late to sow for grain if done by the middle of the month, but it would be better three weeks earlier, use early maturing kind if compelled to sow this month. This is a good time to sow another crop of buckwheat—this grain is not grown so largely as its merits deserve. Another cutting of tobacco should be fit for harvesting, see last month. Begin to prepare land for lucerno.

## FEBRUARY.

**KITCHEN GARDEN.**—This month should be one of activity in this department, as the greater part of the Darling Downs is invariably favoured with a fair share of rain. Preparations should be made for a large planting of cabbage, savoys, cauliflowers, broccoli, Brussels sprouts, and Kohl rabi. Also another trench of celery. Water as directed last month. Make a full sowing of peas, early sorts preferable; also turnips and lettuce, and successional of French beans, as the end of this month is the latest, it will be advisable to sow these, two sowings may be made, one at the beginning, and one at the end of the month. Plant potatoes. At the end of the month a full sowing may be made of carrots, parsnips, and beet, also parsley. Sow in beds for transplanting, cauliflower, cabbage—including red pickling—Kohl rabi, also a small bed of leeks. Swedes should also be sown, and are best sown in beds, and transplanted the same as cabbage. Sow salad for succession, such as radish, endive, mustard, and cress. Stir the soil between, and thin advancing crops. Onions ought now to be all ripe, and should be taken up and stored; the old English system of tying in ropes is an admirable way of keeping onions, as they will keep that way longer than any other. Continue to gather herbs as they come into flower, at which time they are at their best. Plant shallots—large bed.

**FLOWER GARDEN.**—Look to the ties on roses budded last month, and loosen as required, rebud any that have missed early this month. Finish layering carnations, pinks, and picotees, pipings of these put in now will root readily. Collect seeds as they ripen of desirable sorts of dahlias and other plants. Take up ripe bulbs of gladiolus; stake and tie late flowering ones, also chrysanthemums and other tall-growing plants. Plant out zinnias, &c., grown in boxes or beds for that purpose, as recommended last month. Sowing of these may be made in the borders, also 10-week stocks. Balsams may still be sown. Pansies may now be sown. Lawns and walks—see last month.

① **BUSH-HOUSE.**—The remarks of last month will, in the main, apply to this as regards watering, &c. Any gesneraceous plants, or caladiums, showing signs of going to rest, must have water withheld from them gradually, and they be allowed to go to rest. A glass frame is a very necessary adjunct to a bushhouse, and to this such plants should be removed, so that proper attention may be given to them, as they must be dried gradually, and not allowed to become dust-dry. Continue to supply liquid manure to vigorous-growing plants in pots as directed last month. Contrary to the generally conceived opinions, many ferns—including some of the adiantums—are often benefitted by an occasional supply of weak liquid manure. Do not over-water, especially towards the end of the month.

**GLASS-HOUSE AND FRAME.**—This is a good time to put in a batch of gloxinia and foliage begonia leaves for propagation, select good sound leaves, and not those



partially decayed. A few cyclamens should be potted and started into growth. Sow *calceolaria*, *cineraria*, *primulas*, if not already done, as each of these—especially the first-named—are liable to “damp off” while very young, they should be pricked off into other pots or pans as soon as they are half an inch high. To do this prepare seed pans well drained and filled with moderately sandy soil, very finely sifted for the top, and pressed firm, get two sticks the size of a penholder, and make a somewhat blunt point to each, then to one make a chisel edge, and cut a narrow slit in it half an inch long, and all is ready; take the stick with the slit in it in the left hand, and the pointed one in the right, catch the stem of the young seedling in the cleft, so that the tender leaves rest on each side of it, and with the other stick loosen the soil below it and it can be lifted, transfer it to the other pan by making a hole with the pointed stick and lower the seedling into it, and press the soil to it with the dibble; when all are pricked out, water with a fine rose, and place in a shady place for a day or two. I have been thus explicit in explaining how to perform a simple operation, in consequence of amateurs asking me so often when told, “such and such seedlings should be pricked off,” “how can I prick them off until they are big enough to get a hold of.” If left till then three parts will invariably have “damped off.”

**FRUIT GARDEN.**—Gather fruit as it ripens, being careful not to bruise it, if for sending away or keeping. Many pears ripen best off the trees, and to know when is the proper time to pick them just take one of the pears in the hand, and lift it sufficient to relieve the stem of its weight, when, if fit, it will detach itself from the tree, no effort should be made to make it do so; by cutting the pear open it will be found that the seeds are beginning to change from white to brown, which is a further indication of its fitness for gathering. Fruit to be packed for sending a distance must be gathered before it is quite ripe; stone fruit especially, as soon as any impression can be made by squeezing them, if the distance be considerable. Prepare ground for strawberries. This fruit must have liberal treatment as regards enriching the ground. Bone-dust is an especially good manure for them. Remove all surplus runners from the plants, and peg down some of the strongest if required for extending area under crop. Old plants are unprofitable, and should be dug in if not done last month. Oranges—see last month. Loosen ties to trees budded last month, and remove those budded previously. Any that have missed may be re-budded, but should be done early.

**FIELD.**—Plant potatoes for full crop. Sow Cape barley for green feed; sorghum and imphée may also be sown if required early in the month. Sow mangel wurzel, swedes also may be sown largely (or planted out where they have been raised in beds for that purpose), also yellow Aberdeen turnip. Rye grass and prairie grass should be sown this month, if the weather is at all favorable; the writer has known instances where both of these have been covered in by running a flock of sheep over the ground instead of harrowing, with marked success, and would recommend the adoption of this plan where practicable, especially in light soils. Have land in readiness for lucerne, and if favourable weather occurs at the end of the month sow the seed; distributing it evenly, and harrow fine, and roll smooth after sowing. Many farmers like to sow barley or some other grain with lucerne, but better results invariably follow sowing it by itself, though if sown this month two to three pecks of barley to the acre would not do harm.

### MARCH.

**KITCHEN GARDEN.**—Make full sowing of carrot, parsnip, and beet, the leaves of the white beet are much esteemed as a substitute for spinach. Sow both an inch deep in drills 16 to 18 inches apart, the same distance for parsnips; carrots may be sown a little closer together, for each of these press the drills with the back of the rake instead of drawing them, neither should be more than half an inch deep. A sowing of onions may be made, but for the main sowing next month is preferable, as many go to seed if sown this month. Onion seeds, like carrots and parsnips, require a firm bed, and the drills should be pressed as advised above. Sow turnip, main crop; also leeks, parsley, lettuce, endive, radish, mustard and cress as required. Cauliflowers, cabbage, Kohl rabbi, swede, and savoy may also be sown and planted out from previous sowings in ground well manured. In the warmer parts

of the district peas may still be sown; choose early sorts, also broad beans, early long-pod is the best for sowing now. Those who grow salsify and stock onions should sow the seed this month. Potatoes may be planted in the early part of the month, except in the most southern parts of the district. Plant out lettuce in shallow trenches, also shallots and garlic. Subdivide culinary herbs in showery weather.

**FLOWER GARDEN.**—This is the best month for sowing all kinds of biennials, biennials and perennials, such as dianthus (many sorts), stocks, phlox drummii, escholtzia, antirrhinums, asters, pansies, calliopsis, mignonette, clarkia, godolite, and many others. Carnations, &c., which were layered as directed, will now be well-rooted, and may be shifted into beds and borders where required. Divide penstemons and verbenas. Plant out seedlings raised in boxes or beds, and transplant any desirable ones that have come up self-sown in the borders. Cut back bouvardias and fuchsias that have become leggy. The end of this month is a good time to plant anemonies and ranunculus, these—especially the latter—require a deeply-worked and rich soil; the ground should be worked to fineness, and manure thoroughly incorporated with it. Plant the tubers two inches deep and six inches apart, press firmly and cover with fine soil; if planted in mixed beds or borders, the positions should be carefully marked to prevent their being disturbed before they show above the surface. Primroses and polyanthus may be now taken up and divided, also daisies, these latter are seldom so fine as seedlings, and for fine flowers, seedlings should be raised every year. Plant buffalo grass to cover bare patches, or lay turf, as is most expedient.

**BUSH-HOUSE.**—A re-arrangement will be required to be made here towards the end of the month. Many of the more tender ferns and gesneraceous plants, alocasias, caladiums, &c., will require removal to warmer quarters in the frame or glass-house. See that the drainage of all pots is free. Watering should be done more carefully, and will be better done in the mornings after the middle of the month, and less syringing will be necessary. If there are climbers growing on the bush-house (which is too often the case, and is a practice very pernicious in its effects, as the shade cannot be regulated as it should be, and, moreover, the climbers invariably root all through the beds and rockery, to the great injury of the plants growing therein), a part should be at once cut away, so as to make the shade less dense. Prune fuchsias growing in the beds, remove decaying fronds of ferns, and keep all clean and tidy.

**GLASS STRUCTURES.**—Caladiums, alocasias, gloxinias, and begonias that are going to rest should be very sparingly watered, and gradually dried off. A glass frame, free from drip, is about the best place to ripen these off, whether they have flowered in the bush-house or elsewhere. A batch of cuttings of fuchsias should now be put in; and another lot of cyclamens started, pot these on in rich soil as they advance. Pot off cinerarias, calceolarias, &c., as they get large enough. A sheltered but light position in the bush-house will be a good place for these for a few weeks. Keep a sharp look out for red spiders, which are very troublesome to the grower of calceolarias especially. Pot off rooted cuttings of pelargoniums, and stop any that are inclined to be leggy. Many of the hard-wooded plants will now require re-potting, including aralias, hibiscus, ~~in-ferior~~, cranthemum, &c. Others may have a top-dressing of a good compost. Ventilate freely, but close early in the evening.

**FRUIT GARDEN.**—Strawberry plants should now be put out in beds of rich soil, and the result will assuredly be a fine crop of large fruit in spring; plant 15 inches apart in rows two feet apart. Raspberries ought to succeed well in the cooler parts of the district. It is too early to make plantations, but, where they are already grown, the old canes should now be removed; and about two or three to each stool of the strongest of the young canes left, and tied up for next season's fruiting. Apple trees affected with American blight, or woolly aphids, should be syringed with a strong insecticide—the most effective of which is kerosine—an emulsion of which should always be kept on hand for use as required. This is more efficacious in ridding orange trees of the scale than any other insecticide—and they are numerous—where the writer has tried. Prepare ground for extending orchard or vineyard *at once*, if not already done.

**FIELD.**—This is probably the best month in the year for sowing lucerne—(see remarks last month *re* sowing). Rye grass and prairie may be sown—(see last month). Turnips—both Swede and Aberdeen yellow—also mangels may be sown early this month in the warmer parts only, and even there the previous month is the best. Wheat, prepare land for sowing next month. Cape barley may still be sown for green feed; next month will be time enough to sow for grain. Tares or vetches may be sown, and if sown with Cape barley, one bushel of each per acre will produce a heavy crop of good fodder, either green or for hay. Those desirous of sowing grasses for pasture should sow now. A good mixture would be the following in lbs.:—Kentucky blue grass, 2; Timothy, 2; perennial rye grass, 8; rib grass, 1; cocksfoot grass, 10; Prairie grass, 12; purple fescue, 2; hard fescue, 2; clover, 1. Total, 40lbs. per acre. It will be seen that I have omitted couch grass, also lucerne. I have done this purposely, as I do not think lucerne suitable; and couch will come of itself soon enough to eventually outgrow other kinds.

#### APRIL.

**KITCHEN GARDEN.**—Onions: This is the best month for sowing for main crop; sow thinly in drills 15 inches apart. Ground that has been well-manured for a preceding crop will be very suitable; otherwise, manure should be applied; soot and ashes are good special manures. Plant out cauliflower, broccoli, cabbage, savoy, and Kohl rabi, and sow as required for succession. Seed of all the Brassica tribe for sowing between March and September must be imported, as plants from colonial-saved seed will run to seed in spring. Celery: Plant out and earth up the first planted, if large enough, choosing dry weather. Celery is much better flavoured if the hilling up is left till it be fully grown; hold the stalks well together, and fill in soil about them, taking care that none gets into the heart. A good breadth of turnips may be sown if desired; also Swedes, and plant out those raised in beds for that purpose. Carrots and parsnips may be sown if required, choosing the early part of the month. Early horn carrot is the best to sow now. Lettuce and endive may be sown and planted out from previous sowings. Radish may also be sown; the long black radish should be sown now for winter use. "Coal-black Parisian" is undoubtedly the best, it is crisp and mild, and grows to a good size. Parsley may still be sown. In districts not subject to frost, now is a good time to sow peas, but the end of next month will be soon enough where heavy frosts occur. Plant out shallots, garlic, and leeks. Divide herbs if not already done.

**FLOWER GARDEN.**—Chrysanthemums: See that these are neatly tied up, thin out to produce good blooms, and give liquid manure if extra fine blooms are wanted. Sow pansies, and prick out from any previous sowing if too thick. Carnations, pinks, &c., that were layered, ought to be all well-rooted, and should be taken off, and planted out. It is a good plan to detach them from the parent plant as soon as rooted, and leave them a week or so before shifting them. Dahlias: The first planted will soon be done, and should be lifted when they become unsightly; others will require attention in removing dead flowers and tying up. Penstemons, verbenas, and phloxes (perennial) may be divided and replanted, also primulas, polyanthus, and daisies. Hardy annuals, biennials and perennials, may still be sown—see last month. Anemones and ranunculus ought now to be planted. Lilliums that have been taken up should now be planted; and large clumps taken up, separated and replanted. Gladiolus—see preceding month. This is a good time to lay down turf for new lawns, or to repair bare patches; also for sowing grass seeds for same purpose; but turfing is the best.

**BUSH-HOUSE.**—Not much can be done in this department, except effecting any alterations required, and keeping all tidy. Water when necessary, in the mornings; remove live or brushwood shade where it is anyway dense, otherwise the plants will be soft and drawn; and be the sooner affected by the cold. Remove the more tender plants in pots to warmer quarters under glass. Look to the drainage of pot-plants, and keep it free.

**GLASS STRUCTURE.**—Cinerarias, calceolarias, and primulas should be potted on as they require it. A glass frame not too deep is a better place for them—particularly the first-named—than a glass-house, till they begin to show flowers; as they require to be kept near the glass to produce good stocky plants, otherwise they will



become drawn. Fumigate on the first appearance of insects. Cyclamens started in February will require a shift, another lot may be potted and started. Caladiums, aloacasias, &c.—see last month. Late started gloxinias, achimenes, tuberous-rooted begonias, &c., that are now flowering should have the lightest positions, and be supplied with liquid manure twice a week; those going out of flower must be watered very sparingly, and allowed to dry off gradually, and those quite dried off had better be laid on their sides to prevent being watered by accident. Continue to propagate fuchsias. Ferns that are growing freely should have a little top-dressing and be freely watered to encourage them, as they will be useful to supply the place of other plants that have gone to rest; those going to rest water sparingly. Ventilate freely in fine weather, but close early.

**FRUIT GARDEN.**—Push on preparation of the land for orchard and vineyard. Strawberry planting should be proceeded with if not done last month. Raspberries—see last month. This is probably the best month in the year to transplant loquats, purple guava, and custard apple, as they get established before the winter sets in. Orange trees may also be planted this month, and the same remarks will apply to this as to the other three. The autumn rains will probably have indicated where draining is necessary. This should be attended to without delay.

**FIELD.**—Wheat may be sown this month, and, as many advocate early sowing to avoid rust, everyone should make an effort to sow, at least, a portion this month, to test the efficacy of early sowing in their individual case. Oats may be sown for hay, but for grain, a little later will be preferable. Lucerne may still be sown, the earlier in the month the better. Clover: Now is a good time to sow. Grass seeds may still be sown—see last month. Maize should be harvested as soon as fit, and if the stalks be stacked under cover, or tied in bundles and stacked, so as to throw off the rain, they will afford a large amount of feed later on when feed is scarce. Stir the soil between and thin out Swedes and other turnips sown last month.

## MAY.

**KITCHEN GARDEN.**—Continue to plant out all kinds of cabbage, brocoli, Brussels sprouts, savoys, Kohl rabi, and cauliflower; also lettuce, endive, leeks, and celery. Sow for succession as required cauliflower, cabbage, and a small quantity of savoy; also pickling cabbage, lettuce, radish (long turnip and black), mustard and cress; also endive, turnip, and parsley. Thin advancing crops of turnip, carrots, beet, &c., and in warm situations a sowing of carrot. Beet and parsnip may be made if required. Continue to sow onions largely. Spinach may still be sown; the prickly is best for sowing now. Peas: A good sowing of these, also broad beans, should be made at the end of the month. Asparagus: Cut away the stalks, taking care not to drop the seed about, as it is likely to become a nuisance, and gather any it is desired to save. The beds and paths between should be cleared of weeds, and a good coating of manure applied, to be forked in next month. Plant garlic, shallots, and potato onion. This is a good time to plant onions for seed. Divide herb roots if not already done. Globe artichoke should now have a good dressing of manure and the beds dug. Old stalks and decaying leaves should be removed, and new plantations made if required; it is readily propagated by suckers. Rhubarb and sea-kale may be planted now; the latter is the best planted in threes, 15 inches apart, each clump of three to be  $3\frac{1}{2}$  feet apart. Rhubarb should be  $2\frac{1}{2}$  to 3 feet apart each way.

**FLOWER GARDEN.**—Clip hedges and edgings of box, rosemary, &c., at once, if not done, and fill up gaps with cuttings if no plants are available. Chrysanthemums will now require attention in removing dead flowers and keeping them neatly tied up. Mark the best, with a view to propagating them, and the weedy ones to be weeded out. Cut down dahlias as they finish flowering, and lift the roots and store them in a dry place free from frost. Hyacinths and tulips, sparaxis, ixias, &c., should now be planted. It is not too late for anemones and ranunculus—if round corms and tubers be obtained. Lilliums ought now to be planted. There are many fine lilliums, and one of the best is *L. Auratum* (the golden-rayed lily of Japan), which can now be obtained at a very low price, and should be in every garden. There are many newly-introduced lilliums and anything new is so desirable a class

of plants is deserving of a trial to prove its merits. Propagate penstemons, by division and cuttings; also divide perennial phloxes, daisies, polyanthus, violets, &c., if not already done. *Bouvardias*: See last month. This is the best time to plant and transplant camellias, azaleas, and all other evergreens, and the earlier in the month the better. Continue to sow pansy seed as required. Sweet peas, phlox, drummondii, candytuft, silene, and other hardy annuals may be sown for spring flowering. Commence pruning roses, but do not prune the whole of the bush at once, but a part, at intervals of 3 weeks, which will prolong the flowering, especially in the case of hybrid perpetuals. Make new lawns, and repair old ones where necessary by laying turf or sowing seeds of suitable grasses.

**BUSH-HOUSE.**—Proceed at once with any alterations necessary; and if not sheltered from the west and south-west, some protection should be provided before the end of the month. Remove all plants requiring glass protection to the frame, as frosts may be expected any time after the middle of the month, in any part of the district, and earlier in the southern parts. Any climbers growing over the structure should be thinned at once if not done; remove all decaying leaves. Water sparingly and keep the whole place tidy.

**GLASS STRUCTURES.**—Continue to pay attention to caladiums, gloxinias, schimenes, and tuberous-rooted begonias, as they show signs of going to rest, as directed previously. One careless watering after they have gone to rest would have a disastrous effect. *Cinerarias*, *primulas*, and *calceolarias*: See last month. The first and last named should be syringed frequently, but *primulas* should not be watered over-head. Keep these in a light position to prevent being drawn. Pot off fuchsias as soon as well rooted, and continue to propagate. Shift *pelargoniums* into large pots as the pot fills with roots, but do not over-pot them. *Cyclamens*: See last month.

**FRUIT GARDEN.**—This is also a good month for shifting and planting orange and lemon trees, also loquats and other evergreens. Strawberries: New beds may still be planted, and it is advisable that all should be planted this month if a crop of fruit is expected in spring. All runners should now be cut away from the old plants, and removed or dug in. Some growers—and even some old gardeners—cut off the old leaves of the plants at this season, and have not been surprised to learn that the plants have not done so well in spring where this system has been followed. Do not remove the old leaves, but leave them to mature. Where the beds were well mulched last spring as directed (see August), it will generally be sufficient manuring if the decayed mulch be forked in between the rows, otherwise good decayed manure should be applied to all old beds and forked in, being careful not to dig too close to the plants; deep digging is not necessary. If it is considered that the decayed mulch is not sufficient enrichment a sprinkling of bonedust should be applied, this is a splendid manure for strawberries. Raspberries: Make new beds at once, and remove superfluous suckers if not already done. This is also a good time to plant blackberries: the Himalayan is about the best for crop, and is also a good size. Hasten the preparations for the general planting by trenching, draining, &c., if not yet finished. Any trees affected with American blight should have attention; if only a spot or two is affected, daub it with linseed oil; but if affected to a greater extent syringe with kerosene emulsion.

**FIELD.**—Wheat: Those who have land in readiness should lose no time in sowing; early sowing is one of the best safeguards against rust, thin seeding is also to be commended. Two to three pecks of seed is sufficient in rich land, such as is generally selected for wheat. Barley and rye may also be sown for grain; and another sowing of the former for green feed. Oats may be sown for either hay or grain; if for hay it should be sown thick to prevent it being too coarse; 2 bushels to 2½ bushels per acre according to the richness of the land. Vetches may still be sown. See April. Peas: It is surprising that, in a climate such as we have, no one seems to attempt the growing of peas. There is a great and constant demand for boiling peas, at prices that would pay better than wheat or barley, and land that will produce wheat will produce a crop of peas. The end of this month is a good time to sow; sow 1 inch deep in drills 2 feet apart and stir the soil between the rows until they begin to flower; after which they will need but little attention till time to harvest.

Onions may also be sown largely. This is another crop which should more largely be grown in the field, seeing that tons are annually imported from the south. Pumpkins should be got off the ground without delay and stored. They will keep as well out of doors as in if not knocked about, but they require to be placed off the ground—the bed of a stack is a good place for them.

### JUNE.

**KITCHEN GARDEN.**—Continue to plant out from seed beds all kinds of cabbage, cauliflower, broccoli, Brussels sprouts, &c.; also Swede, lettuce, &c., as directed last month. Onions sown in April will now be big enough to transplant; thin them in drills and plant out thinnings. Do not plant too deep, only just deep enough to give them a hold. Thin all advancing crops of carrots, parsnips, beet, turnips, &c., as required, and keep the soil stirred between them, especially after rain. Asparagus beds should be attended to if not already done. Cut down and clear away the old stalks, give a heavy dressing of thoroughly decayed stable manure and fork it in; but do not dig deep enough to destroy the crowns that are now forming for next year's crop. Clear away old stalks of rhubarb and scabale; also globe artichoke, if not done, and give the beds a good dressing of manure. Old roots of rhubarb should be taken up and divided and replanted in deeply dug and well-manured ground, three feet apart. Sow peas—early and late—for succession; also broad beans, both Windsor and long-pod. Transplant leeks, when large enough, into shallow drills; dibbling them in  $1\frac{1}{2}$  inches deep. A small sowing may be made of cabbage and cauliflower if required. Lenormann's short-stemmed cauliflower, or Dean's early snowball, will be the best to sow now, and St. John's Day, or large York cabbage. Sow lettuce, radish, and turnip (white stone) as required for succession. Stick peas when 3 inches high; and keep the soil stirred between advancing crops of all kinds.

**FLOWER GARDEN.**—As this is a month during which all kinds of plants, whether deciduous or otherwise, may be safely shifted, it follows that it is about the best for altering and reforming beds, borders, or the general re-arrangement of the whole garden. Before commencing such, a plan of what is intended should be prepared and definitely decided upon. All gaps in edgings and hedges should be filled at once. Plant out pansies, daisies, phlox drummondii, &c., from reserve beds. Another sowing of pansies may be made. Herbaceous perennials, such as phlox, penstemon, &c., may still be divided, if not attended to. Cut away old stems of chrysanthemums, and divide and plant any it is desired to propagate. If nine-tenths of every plant were dug out every year—leaving the young growth—and the rest thrown away, the result would be better flowers than are produced at present. Take up and store dahlias if not already done. Prune roses (see last month), and put in cuttings of those it is desired to propagate. Make a first planting of gladiolus. Narcissus, ixias, sparaxis, frezias, babianas, and hyacinths should be planted at once if not done. Amaryllis and hippeastrums may be divided and replanted. Stir the soil about anemones and ranunculus. Divide and replant lily of the valley. Give lawns a dressing of fine, well-decomposed manure, and rake fine. Propagate shrubs, &c., by layers and cuttings.

**BUSH-HOUSE.**—There is little to be done in this department just now, except removing decaying leaves and keeping all tidy, and effecting alterations, if such are required. If dry weather prevails, raised beds made up with logs or stones, should have a good soaking of water about once a fortnight, always watering in the morning, or plants growing therein will suffer materially.

**GLASS STRUCTURES.**—Some of the earliest potted-off cinerarias will now be throwing up their flowers, and these may be put into the greenhouse. Keep a sharp look out for aphids on these, and red spiders on the calceolarias, and fumigate on their first appearance. Slugs also are fond of these plants, and require looking after. Cyclamens ought now to be flowering, and should be distributed in prominent positions in the house. Pot on fuchsias, and continue to propagate. The scale insect and the mealy bug are invariably troublesome at this time of the year, and crotons, dracaenas, clerodendrons, stephanotus, hoyas, &c., will require frequent attention in consequence. These require a moist heat at this time of the year, but where only one greenhouse is available for everything, it often becomes a difficult



matter to give each plant the treatment it requires. A batch of gloxinias may be started in a seed-pan, to be potted off later on. Water sparingly, but let nothing suffer for want of water.

**FRUIT GARDEN.**—All kinds of deciduous fruit trees may be planted this month, being careful not to plant too deep. By careful observation the depth the tree has been growing can be seen, and it should in no case be planted deeper and not quite so deep in newly trenched ground, as it is sure to go down. Apple, pear, peach, nectarine, and apricot trees should be 20 to 24 feet apart. Plum and quince trees may be planted 16 to 18 feet apart. The quin-cunx style of planting is better than the rows at right angles, because a tree always grows round in the head. Pruning of all the deciduous trees should also be proceeded with this month. Cut away all cross branches chafing others, shorten back long shoots of the preceding season's growth, and thin out where required. A treatise on pruning would occupy more space than the limits of a calendar will allow. No one ought to start pruning without some knowledge of the fruit-producing wood of every kind of tree. Attend to strawberry and raspberry beds at once, if not already done, as directed last month.

**FIELD.**—Wheat: If the sowing of this has been delayed, it should be proceeded with and finished at once. Barley: Both Cape and malting (Chevalier) may be sown for seed, and the first-named for a late crop of green-feed. Vetches may also be sown for the same purpose, or for hay, as previously remarked. It is better mixed with barley. Oats and rye should also be sown now. Onions may still be sown—earlier the better—see last month. Opium: This is a crop that might be grown by farmers having a family of children who could gather the crop; it is tedious work for adults. Sow the seed by dropping a few grains in patches a foot apart; in rows  $2\frac{1}{2}$  feet apart, and thin to one plant in a place. A rich soil is required to produce good results. Peas may still be sown—see last month. The blue pea is most in demand for boiling. Flax is another crop, which it is hoped will soon become generally grown, both for its seed and for hemp. In considering a probable demand for any product, it must be borne in mind that, given a product capable of being produced in quantity, a market for the same will be created thereby. Sugar mills are not erected before the cane is planted largely; neither will flax mills or linseed oil mills be erected before it is practically demonstrated that flax can be grown profitably. Farmers try it, and prove it, and co-operate to erect a mill if no one else has enterprise to do so.

## JULY.

**KITCHEN GARDEN.**—Asparagus beds should now have a dressing of salt; and if not attended to in other respects, as directed, should be done at once. Globe artichokes should have all the superfluous shoots taken away, leaving only three to the strong plants and two to the weaker ones. Attend to rhubarb also, as directed in previous months, without delay, if not done. Towards the end of the month the crowns of scakale may be covered up for blanching. If it is required to force them, long fresh stable manure should be used; otherwise, any kind of litter, leaves, or sand will do, so long as it excludes the light. It is a good plan to place a large flower-pot over the crowns—a large drain-pipe will answer the same purpose—and cover it with the litter. Earth up celery as it gets fit, always choosing dry weather for doing so. Sow peas for succession, also broad beans. Sow cabbage—early York and St. John's Day are two good sorts to sow now, the E.Y. will be cut as the latter comes in fit to cut. Turnips may also be sown towards the end of the month; early six-weeks is a good sort to sow now; also red American stone. Thin and transplant onions; and plant out cabbage, cauliflower, and lettuce in showery or cloudy weather. Lettuce and radish may be sown, choosing a light, well-drained, and warm situation. Keep the soil open between the crops by frequent stirrings with the hoe. Stick peas as they require it.

**FLOWER GARDEN.**—Hurry on any alterations to the beds, &c., so as to get them finished as soon as possible. Plant out from reserve beds as required. Edgings and hedges—see last month. Finish pruning roses. Plant gladioli largely. Finish the dividing of herbaceous perennials if not already done. Give anemones and ranunculus, also lilliums, that are advancing in growth, a mulching of decomposed cow-

dung or other manure. Tie up tree carnations, &c. Camellias may still be planted : old plants will be much benefitted by a dressing of decomposed manure ; and, if dry weather prevails, they should have a soaking of water once a week, especially those that are flowering.

**BUSH-HOUSE.**—Not much can be done in the bush-house at present, except keeping tidy. All plants in pots should be looked to regularly, to keep the drainage clear, and see that they are free from worms, and also see that none suffer from too much shade.

**GLASS STRUCTURES.**—The remarks of last month will apply generally to this. Care should be taken not to fire up too much in the evening and early night ; and then allow the fires to go out towards early morning, as it is at this later period that heat is required to keep out the frost. Propagate coleus ; and fuchsias may still be put in. Do not give these latter artificial heat—a cold frame is the best place—and if the plants be syringed frequently, and the frame closed early in the afternoon, they will grow strong ; and keep free from that pest of fuchsia growers—thrip. Cinerarias, primulas, &c. : See last month. Pelargoniums should now have their final shift, being careful not to over-pot.

**FRUIT GARDEN.**—Pruning of deciduous trees should be finished this month. This is the best month for pruning grape vines, and cuttings of these should be made at the end of the month, as may be required for extending the vineyard. Those starting new vineyards should select for planting sorts that have been already proved in their district if possible. New sorts should be placed on trial before being planted largely. Proceed with planting of all kinds of fruit trees, so as to get it done as speedily as possible. Do not expose the roots of the trees to drying winds. As soon as they are unpacked, they should all be laid in by their roots, which should be covered, and then the trees taken out one at a time as required for planting ; stake and tie firmly as soon as planted. Mulch strawberry and raspberry beds with stable manure or other suitable material, and, if a long spell of dry weather occurs, they should have a soaking of water, as this is the most critical time for strawberries especially.

**FIELD.**—In light ground grain crops often present a sickly yellowish appearance. This is owing to the land not being sufficiently firm about the roots, and all such should be rolled with a fairly heavy roller ; or, better still, a mob of sheep driven slowly over it, and if they eat it down, it will rather improve it, by causing it to stool out, than injure it, especially in the case of wheat. If it is intended yet to sow wheat, it should be sown early, and should be sown as early as possible. Barley and oats, also rye, may yet be sown if put in early. At the latter part of the month potato planting may be proceeded with in the warmer parts of the district ; but, as there are sometimes very heavy frosts late in August, it is risky to plant too early where severe frosts occur. Opium poppies should be thinned before they get too large ; keep them free of weeds. Cart out manure in dry weather on land intended for mangel or tobacco—both hungry crops—spread and plough it in ; when, by cross-ploughing and harrowing next month, it will be in fine heart for sowing.

## AUGUST.

**KITCHEN GARDEN.**—Where the autumn sown crops of carrots, parsnips, and beet were too small to last, no time should be lost in making a sowing, otherwise the sowing may be deferred for a time. Peas and broad beans (early long-pod or mazagins should be sown at this time) for succession ; also turnips ; early six-weeks is a good sort. This is a good time to sow onions, especially the silver-skin, for pickling ; and if it is required to supplement the autumn sown crop, it should be done, if possible, at once. Cabbage should be sown for succession—Sveinfurt is undoubtedly one of the very best cabbages for summer growing. Continue to sow lettuce, radish, and endive for salading ; also mustard and cress. This latter combination is not grown so much as it ought to be. Rhubarb and seakale seed should be sown ; also asparagus. Plant potatoes earlier or later in the month, according to freedom or otherwise the district is from frosts ; Jerusalem artichokes (*Helianthus Tuberosa*) may now be planted ; plant same as potatoes, in some out-of-the-way corner of the garden. At the end of the month French beans, marrows, cucumbers, tomato, and melons may be sown. Seakale : Cover up another batch for blanching.

Globe artichokes, asparagus, rhubarb: See last month. These may still be planted if got in at once. Thin crops, and stick pens as they require it, and keep the soil stirred between all crops.

FLOWER GARDEN.—See that anemones, ranunculus, and other bulbs, as hyacinths, tulips, &c., do not suffer want of water, mulch the beds if not done, as directed last month. Continue to plant gladioli—a succession of flowers of this indispensable bulb may be had for seven or eight months in the year by judicious successive plantings. Plant dahlias after middle of the month, sow hardy annuals, and plant out any that have been kept in reserve for the purpose. Pelargoniums will soon be in flower, and should be tied out to sticks, to prevent being broken by the wind, and to give effect. Tie up carnations, &c. Lawns should be raked or swept and mown, to take away the brown appearance. If any bare patches have not been repaired attend to it at once. Any shrubs, whether evergreen or deciduous, that it is intended yet to shift, should be moved as early as possible, and all alterations should be finished without further delay.

BUSH HOUSE.—As the worst of the frosts will be over generally by the middle of the month, all frost-bitten and decaying portions of the plants should be removed. Any alterations intended should be effected without delay, and the beds should have a dressing of good compost; made up of virgin loam three, manure two, and sand one. A special manure, manufactured by a Sydney firm, and sold under the name of "Shepherd's Fertilizer," is an excellent substitute for manures (as generally understood) for the above purpose. Apply fresh ashes, if required, for pot-plants to stand on, and a few primulas and cinerarias in flower should be brought in to give the place a little brighter appearance. Many of the plants growing in pots, such as foliage begonias, hardy ferns, hydrangeas, &c., will now be the better of re-potting. A strong soil is suitable for the latter, and a light soil for the former.

GLASS STRUCTURES.—Some of the first dried off gloxinias, achimenes, and tuberous-rooted begonias should now be potted, and started into growth. Alocasias and caladiums should also be potted. Be careful not to water either at first; in fact, if the latter are potted in somewhat moist soil, and placed in a moist heat, they will start better without water for a few days. Re-pot or top-dress any clerodendrons, dipladenas, cissus, &c., that require it, and push them on, train and tie them carefully as they make growth—neglect of this often spoils a plant for the season. Syringe more freely as the days get warmer, and give air more freely, still closing early in the evening. Divide and re-pot foliage begonias. Continue to propagate coleus. Fuchsias and pelargoniums that have had their final shift should be supplied with weak liquid manure as the pots fill with roots. Many ferns will now require repotting. Seeds of half-hardy and tender annuals should be sown under glass to raise plants for putting out later on; and this department will be required in the same connection on account of the vegetable garden to raise melons, cucumbers, tomatoes, &c.

FRUIT GARDEN.—If the planting of evergreen trees was not accomplished in the autumn, it should be attended to at once; and the planting and removing of deciduous trees should also be finished. Finish pruning vines, and dig the vineyard—if not already done—without delay. Plant cuttings of vines. The grafting of orange and lemon trees may now be proceeded with. The mulching of strawberry and raspberry beds should be attended to, and if very dry weather prevails a good soaking of water should be given to them once a week. This is a very critical time with strawberries in particular, and if allowed to suffer from want of water now they would suffer from the effects for the whole season. Stake and tie young fruit trees, and any old trees having moss and lichen should be scraped with a blunt knife or similar instrument, and washed with a strong insecticide, one of the best for the purpose being *sulphuret of lime*, which is made by boiling together 5lbs. lime (un-slaked), 10lbs. sulphur, and 10 gallons of water for 30 minutes, to be diluted with four times its bulk of water.

FIELD.—No time should be lost in planting potatoes, the earlier in the month the better, except in the very coldest parts of the district. It is getting rather late for sowing barley, but it may be sown yet if necessary, especially in the colder



parts. Oats may yet be sown; the ground for both will require to be in good heart. Onions may be sown extensively, sow thinly, and the seed should be drilled in to ensure uniformity; the land must be finely tilled. Lucerne. As before remarked I have found this month to stand third to March and April for sowing this excellent fodder. Mangels may now be sown extensively, as food for pigs or cattle it is excellent, sow 1 inch deep in drills 18 inches apart, and thin to 12 inches apart. The thinnings may be planted if necessary, choosing showery weather for the planting out. Opium poppy must now be finally thinned if not already attended to, keep free from weeds. Tobacco should be sown now, as this seed is very slow to germinate it should be mixed with 20 times its bulk of moist sand for 10 or 12 days before sowing. The bed should be freshly dug in a place as free from weeds as possible, the soil patted level on top with the back of a spade, the seed then sown and lightly covered with finely sifted soil, sand, or ashes. Carrots. The white Belgian carrot is extensively grown in some parts for stock, and is considered a valuable food for horses, as well as other stock. Those who have a mind to try them should sow towards the end of this month.

### SEPTEMBER.

**KITCHEN GARDEN.**—This should be a month of activity in this department, as the sowing of all summer crops may now be proceeded with. French beans—both dwarf and runners—also marrows, squash, cucumber, melons, tomatoes, egg plant, and chillies may be sown; also round spinach. Carrots, parsnips, and beet, if a good sowing of these be made this month and next, and another in February or March, and a small sowing in May, a supply can be kept up for the whole year. Peas: Another sowing may be made, sow early sorts only. Potato planting should be finished at once. Sweet potatoes may be planted as soon as vines can be got. A few pieces of tubers placed on some slightly heating material—a heap of decaying weeds, for instance, if nothing better can be got—and covered with a little soil, will soon provide vines for planting. Sow radish, lettuce, and other salads as required, also turnips—early snowball is a good sort to sow now. Earth up celery, and stick peas as they advance. Cabbage: As this is the “sheet anchor” of the vegetable garden, a small sowing should be made to provide plants for succession. Seckale: As the crowns are cut, the litter and covering should be removed from about the roots, and used for covering up another batch for blanching till all is covered. Cut asparagus as it becomes fit, which is before the top begins to open, and when not more than six inches high. Plant earthnuts and pop-corn, also sugar maize.

**FLOWER GARDEN.**—The annuals sown in autumn will now be flowering freely, and if good judgment has been displayed in their selection and arrangement, a gay appearance will be the result. If they have not been properly thinned, it will be better to thin them even now; and this should be done by cutting them clean out at the root, rather than by pulling them up. Any reserves may be planted out in showery weather. Half-hardy and tender annuals may now be sown in open ground. Continue to plant gladiolus for successional flowering; tie up the earlier planted ones as they require it. Plant dahlias, and put a stake to each, to prevent their being cut up when hoeing. Hyacinths, tulips, ranunculus, &c., must not be allowed to suffer from want of water. These, as well as anemones, if in an exposed position, should be sheltered from the mid-day sun, also from heavy rain. Pæargonians: See last month. The lower branches of these may be pegged down instead of tying them to sticks, and this will give a better effect. Put sticks to and tie carnations, picotees, &c.; mulching these with decomposed stable manure will be beneficial at this time, as it will also to pansies. Camellias will now be making their growth, and any requiring pruning should be attended to in that direction, and all the plants should have a little manure forked in around them, or be mulched with manure. Pay strict attention to mowing of lawns, clipping of hedges, and weeding.

**BUSH-HOUSE.** Many plants may now be removed from the frames into the bush-house, and a general re-arrangement will be necessary. Any potting not attended to, as directed last month, should be done at once; as should also the supplying of ashes for the plants to stand on. Repair any bare places in the roof of the structure; but no climbing plants should be allowed to grow thereon.

**GLASS STRUCTURES.**—The repotting of many of the plants will now require to be done, if not done already. Start another lot of gloxinias, achimenes, and tuberous-rooted begonias; also caladiums. Crotons and dracaenas should be freely syringed, and kept in the warmest part of the house to bring out their colours well. Continue to propagate cacti, and pot off those already rooted. Any annuals raised under glass for planting out would be all the better for being potted, and kept close for a day or two, and then hardened off before being put out. Give fuchsias that are showing flower liquid manure, and any of a later batch should have a final repotting. Syringe the plants freely, and fumigate on the appearance of thrip or other insects. Give air more freely as the days get warmer.

**FRUIT GARDEN.**—The planting of orange and all other trees should now be finished, and the digging of vineyards and orchards accomplished. See that strawberry beds are kept mulched. Mulching, in this case, answers a two-fold purpose; it keeps the roots of the plants cool, and prevents the evaporation of moisture; and also prevents the fruit being gritty through being splashed by heavy rains. Attend to trees affected by lichens, &c., *at once*. See last month. Proceed with grafting as the stocks attain the condition necessary for the operation. Grape vines may be grafted at the end of the month. Remove superfluous shoots about the old wood of vines, and attend to orange trees in the same direction. The pruning of orange trees may be commenced at the end of the month.

**FIELD.**—If the planting of potatoes has been delayed, it may still be done, but should be done early. Maize may be sown, also sorghum. The latter part of the month will be soon enough to attempt it in the colder parts of the district. Lucerne may still be sown, the earlier the better. Mangolds (or mangels) may be sown, also carrots: See last month for both. Tobacco: Prepare the land for planting out this crop by manuring, ploughing, and harrowing; the land should be rich and well cultivated. Plant out as soon as the plants are fit to handle. Seed may now be sown where the plants are to remain, and the plants thinned as directed for opium poppy. Buck wheat may be sown after the middle of the month. Look over growing crops of lucerne, and if any dodder is observable, chip a clear space all round outside of where the dodder has reached, and burn brushwood on the patch to destroy the seeds of the pest. Dodder cannot spread longer than it has lucerne to cling to; if the crop is badly affected plough it under, and do not crop the land with lucerne again for at least two years.

#### OCTOBER.

**KITCHEN GARDEN.**—Sowing of French beans (both runners and dwarf), squash, marrows, cucumbers, pumpkin, melons (both rock and water), egg-plant, tomatoes, capsicums, and chillies may be made as required; also Lima beans. This is a delicious vegetable, and deserves to be more largely grown than it is at present. Beet, carrot, and parsnip may also be sown. Plant peanuts, popcorn, and sugar maize. A small sowing of turnip may be made if required, and another sowing of peas should be made for succession. Lettuce may be sown, and during the next four months it should be sown in shallow drills where it is to remain, and if dry weather prevails it will need frequent waterings; as will also most of the other crops. The white summer cabbage lettuce is a good sort to sow now. Asparagus must be cut as it becomes fit, if a succession is required. Thin and stir the soil between all advancing crops often. If dry weather prevails crops of all kinds will be greatly benefited by being mulched with short litter, leaves, or any similar material. A thick mulching of cowdung on rhubarb beds will greatly assist the production of a good supply of large stalks. Stick peas and hill potatoes as they require it.

**FLOWER GARDEN.**—Continue to sow half-hardy and tender annuals to take the place of bulbs that have now done flowering. These may be taken up and put into a box with soil to ripen, or laid in the soil in an out-of-the-way place in the border for the same purpose. Particular care should be taken to preserve the names of the different sorts, as it materially assists in their arrangement when planting again in autumn. Plant more dahlias and gladioli, and tie those of the latter coming into flower. Plant out variegated plants propagated under glass for ribbon borders or carpet bedding. There is not so much of this done as there might be where glass is available for propagating the quantity of each required; but, no doubt, a precarious

water supply has much to do with the scarcity of this kind of bedding. Camellias should be attended to, as directed last month, if not already done; also beds of pansies, carnations, &c. Roses should now be making a grand display; mulch with decomposed stable manure, and look out for aphids, which are generally troublesome at this time; and syringe the affected parts with some good insecticide. Hot water is a good thing for these, and it is surprising how hot water can be used without injury to the plants—test it and prove it. Mow lawns, and clip edgings frequently.

**BUSH-HOUSE.**—The principal work here now will be watering and syringing. Any epiphytical ferns growing to the posts or wall must not be neglected. In dry weather they should have a good watering, at least, once a week. If there are climbers growing on the structure—a bad practice as previously remarked—they should be kept thinned out, and not allowed to get too dense in any part. Any plants not repotted should be attended to at once, and, as fuchsias and many other plants can now be brought in from the green-house or frame, there should be nothing wanting to make this one of the chief attractions of the garden. Give flowering fuchsias liquid manure.

**GLASS STRUCTURES.**—Particular attention will now be required to shading; lime-whiting the glass on the underside is one of the best methods adopted. Painting the glass is objectionable on account of the difficulty of removing all, or part of it, as required, in autumn or winter. Water should be freely used in the green house, not only in watering and syringing the plants, but on the floor and sides of the house itself. Keep cinerarias and primulas in the lightest position of the house, and as they go out of flower they should be placed in a frame or some out-of-the-way corner to ripen their seed; but previous to their going out of flower, the best should be marked, and seed saved from these only—the rest thrown away. These remarks will also apply to calceolarias, but, if attacked by red-spider, it is better to destroy plants and all at once. Give ornamental foliage, and climbing plants also a light position, and give air freely. Ferns, caladiums, and alocacias should be kept moist and in a shaded position. Pot up another batch of tuberous-rooted begonias, gloxinias, and achimenes, and repot any requiring it into rich light soil; those coming into flower should have liquid manure once a week. Pot on colchus in rich soil. Remove fuchsias to bush-house.

**FRUIT GARDEN.**—Proceed with the pruning of orange trees. Loquat trees may also be pruned as soon as the fruit is off. Look over all fruit trees, and disbud where necessary. This will save a lot of winter pruning, as well as prevent waste of energy on the part of the tree in growing wood that is not required. Trees that have set their fruit too thickly should be gone over by the end of the month, and the fruit thinned where necessary. Remove superfluous shoots from vines, and where tying up is not practised, the shoots should be stopped three joints above the last bunch of fruit. Where tying is practised it should be attended to. The vines should be sulphured as a preventive to oidium; proper bellows being used with which to apply the sulphur. Of the several makes of sulphur bellows, "Barnes' Patent" is undoubtedly the best. Keep down weeds in orchard and vineyard by frequent hoeing. Remove strawberry runners to prolong the fruiting, keep the plants mulched; also raspberries, and remove superfluous suckers, keep the canes tied up. Look over grafted trees, loosen the ties, and remove any shoots starting on the stock below the graft.

**FIELD.**—Maize should now be got in without delay for the early crop. Maize will pay for good cultivation, even in seasons when it is cheapest, the net returns per acre from land that has been deeply ploughed, and after cultivation attended to in a husbandman-like manner will invariably be greater than from land simply skimmed, and the crop neglected afterwards. Seed should be carefully selected for each sowing; taking the middle portion of the best shaped and largest cobs. If this practice was universally followed there would be less complaints of maize not paying to grow. Sorghum and imphee—or Farmer's Friend—may be sown; also pearl millet, broom millet, and teosinte. This latter will, without doubt, produce more fodder from one seed than any other known plant; as one seed will, under favourable conditions, produce enough to feed the most voracious working bullock for 24 hours. It should be sown thinly in rows, at least, four feet apart. Sow seeds of



pumpkins and melons; also buckwheat. The silver-hulled is much better than the older kind, and more productive. One bushel of seed per acre will be sufficient. Lucerne may be sown if the weather is favourable, and at this time of the year it will germinate very quickly. See last month *re* dodder. Hill potatoes, thin growing crops of mangolds, carrots, &c. Peas, if sown, as advised in June, will now be fit to harvest. Do not leave them to get fully ripe in the pod before cutting, or they will shell out in handling. They should not be knocked about too much in harvesting; they should be turned frequently after cutting, and ultimately carted to the barn and thrashed. The haulm, if stacked and kept dry, will be eaten by cattle in a time of scarcity. Tobacco will now require constant attention; finish planting out, if not done already, and keep free from weed. Those sown in the field will require a little soil drawn up to them as they advance. If any are eaten off, search should be made below the surface of the ground, in the vicinity of the plant, and a brown grub will most likely be found. Destroy these: they feed at night, hence they have to be searched for. Look out also for caterpillars, which destroy the leaves in the day; these will be found on the underside of the leaf. Opium should now be collected: score the capsules in the evening, and in the morning collect the congealed juice. All that is required to collect it with is a knife to remove it from the capsules, and a piece of glass to scrape the opium on to, turning and kneading daily till fit for market.

### NOVEMBER.

**KITCHEN GARDEN.**—This is often a very dry month on the Darling Downs, and unless the weather is more than usually favourable, little can be done in the way of sowing unless water is available. If the weather is inclined to be showery, and it is necessary to sow through failure of previous sowings, a small sowing may be made of carrot and beet; also turnip. Spinach may be sown as required for succession (the round spinach is best for summer), also New Zealand spinach. Lettuce. See remarks for last month. Lima and French beans, marrows, cucumbers, tomatoes, &c., should be sown as required for succession; also sugar maize. Asparagus should now be allowed to grow, as there should be abundance of other vegetables without it. It may, however, still be cut without much injury to the plants. Earth-nuts may still be planted, as may also sweet potato vines. Full sowings of cabbage and cauliflowers should now be made for autumn crops. A sowing of celery should also be made. Stick Lima and other runner beans as they require it. Water copiously when necessary, and stir the soil between the crops often. A loose soil is nearly as good as a mulch. Globe artichokes: The stalks of these should be cut down after the heads are cut for use, and a good dressing of long stable-dung placed around the plants, and they will produce another crop later on.

**FLOWER GARDEN.**—Roses should be looked over frequently, and the dead flowers removed; long straggling shoots of noisette and tea-scented roses should be shortened with a syringe, as directed last month, when ever aphids become troublesome. A coating of decomposed manure on the beds will be of great service in keeping up a supply of good blooms. As most of the spring-flowering bulbs will be past flowering; they should be taken up and laid in comparatively dry soil to ripen, keeping each sort named and separate. When ripe they should be put into bags with sawdust, and kept till wanted in autumn. Put stakes and tie up lilliums that require it; stake and tie dahlias and gladioli, and plant out any that are left unplanted or withered. Continue to sow and plant out tender annuals. Keep carnations, &c., neatly tied up while flowering, and any that have done flowering may be layered. Lawns and walks should have frequent attention in mowing the one and weeding the other. Rosemary and Thyme edgings will require clipping; as will also Privet and other evergreen hedges. Three times a year is not too often to clip these to maintain a nice appearance.

**BUSH-HOUSE.**—Keep hydrangeas well supplied with water, and see that no others suffer. Continue to give fuchsias liquid manure. Repeat plants as they require it. Water freely, and syringe freely also. Many of the fuchsias, as they go out of flower, may be planted out in the borders.

**GLASS STRUCTURES.**—If removable shading is used instead of whitening the glass, it must be taken that plants are not scalded through a burst of sunshine on partially

cloudy days ; irreparable damage is often done by such an occurrence. Pelargoniums, as they finish flowering may be stood outside to ripen their wood, or planted out in the borders. Gloxinias, gesnerias, achimenes, &c., showing flower should be supplied with liquid manure once a week at first, and later on twice. Tuberos-rooted begonias, caladiums, and alocacias will also be benefitted by a little weak liquid manure. These should have a plentiful supply of water, and even if caladiums are stood in saucers, and these kept full of water, they will get on all the better for it. They should not be stood in water after repotting until they have nearly filled the pot with roots. Repot or top-dress any crotons or dracaenas that require it, and syringe these freely ; never allowing the air to be hot and dry where these plants are placed if it can be avoided, or the result will be ill-health and attacks of insects.

**FRUIT GARDEN.**—The grape vines will now require constant attention, in removing superfluous shoots, tying, and stopping the shoots. Any that have set more fruit than they can mature without distressing them should have the fruit thinned. Sulphur on the first appearance of oidium, or if done as a preventative is still better. Thin over-abundant crops of stone fruit, and, in fact, all fruits : remembering that six cases of prime fruit is more valuable than ten of small inferior fruit. Hence it pays to thin in more ways than one. Strawberries : Unless a plentiful supply of water be given if dry weather prevails, as it usually does this month, it will be impossible to keep them bearing at this time. Run the dutch-hoe over the beds frequently to destroy weeds, and keep the beds well mulched. Where plenty of material can be obtained for the purpose, it will pay to mulch around all kinds of fruit trees now. Look over orange trees frequently, and remove suckers—or rather shoots—from off the old wood. Syringe with kerosene emulsion if affected with the scale pest. Budding may be done if the buds are sufficiently matured, and the weather favourable. See that young trees are secured to their stakes.

**FIELD.**—This will generally be a busy month for the farmers, and one of anxiety to many, as harvest time is to the farmers all the world over. Many farmers know when to cut their grain crops, and many do not. To these latter, I would say that wheat that is cut as soon as the straw below the ear turns yellow, and before the grain hardens, will make more flour than that left to get fully ripe before being cut. Oats, for grain, should also be cut while it has a green appearance, and it will not then shed out in harvesting. For hay it should, of course, be cut as soon after flowering as the weather will permit. Barley and rye require to be ripe when cut. There should be no delay in carting to the barn or stack after the grain has ripened in the sheaf. Sow maize, inphoe, and sorghum as land becomes available, and use the scarifier (seedler of some) between growing crops when the weeds are only small, as it is almost impossible to destroy them when allowed to get big. Buck wheat may still be sown ; also pumpkins, pie and other melons. Potatoes should be dug as soon as the tops begin to wither. If left in the ground after they have ceased to grow, they are apt to start growing from the eyes after a shower of rain succeeding a dry spell. Tobacco will require constant attention ; remove any lateral shoots that start, and pinch off the top of the plant when it has made nine or ten leaves—seven or eight leaves is enough to leave on a plant. Continue to collect the opium crop : See last month.

## DECEMBER.

**KITCHEN GARDEN.**—As the remarks of last month are equally applicable to this, it would be useless to repeat them. All the seeds mentioned last month may also be sown this if circumstances require it. In addition to cabbage and cauliflower, savoys, brocoli, and Brussels sprouts may be sown. Celery should be sown at once for first planting, if not done last month. Another sowing of rock melons should be made, and these will give a succession of fruit to the end of the season. All marrows and squash should be cut before they begin to ripen, or the vines will cease to bear. French beans must also be gathered, whether wanted or not, for the same reason. If dry weather prevails a plentiful supply of water must be given to all growing crops at least once a week, and for cucumbers and salading three times a week will not be too often. A good watering twice a week is better than a sprinkling every day.

**FLOWER GARDEN.**—Continue to sow tender annuals, such as cockscombs

maranthus, portulacaeas, &c., and thin out previous sowings. Take up at once autumn and winter planted bulbs that have withered, dry them properly, and store them for next year, unless previously done. Propagate the best pansies by cuttings and carnations, pinks, &c., by layers. Some gardeners advise, and also practice cutting the layer on the *under* side when layering, but I have found it a better plan to cut the layer half through on the *upper* side. It can then be bent up without any fear of breaking right off, as it is very apt to do when cut on the under side. It may be as well here to explain that the cutting half through is necessary to insure success in layering; the returning sap being intercepted—or perhaps I should say its return being *interrupted*, it causes a warty excrescence to form on the semi-detached half, which, in a few weeks, emits roots, in the same manner as an ordinary cutting, only that success is more certain under ordinary circumstances. Tie up gladiolus and daffodils. Cuttings of these latter may be struck now if it is desired to propagate any particular sort by that means. Proceed with budding of roses. Clip edgings and hedges, and mow lawns frequently. Hoe and weed before weeds get too large.

**BUSH-HOUSE.**—Lighten up the beds among growing plants occasionally, as they are apt to become caked with frequent waterings. Water freely, and use the syringe freely also, and see that proper shade is not wanting. Some of the gloxinias, achimenes, and caladiums may be brought here now, and coleus should be largely represented, and present a gay appearance.

**GLASS STRUCTURES.**—The remarks of last month will, in a great measure, apply to this, especially in reference to gesneraceous plants and tuberous-rooted begonias. Some of the achimenes and gloxinias may be placed in the bush-house, which should also be the home of coleus now. Crotons and dracaenas that have become leggy should now be cut down, and cuttings propagated. Do not remove a leaf from croton cuttings when putting them in to strike, as they strike more freely with their leaves on. As soon as the old plants break, they should be repotted, removing as much of the soil as possible without breaking the ball. Look after mealy-bug and the scale insect, as they are apt to attack cissus discolor, allamandas, stephanotus, &c. Keep these in a free state of growth, and syringe freely. Shade, water, and give air liberally.

**FRUIT GARDEN.**—Budding of all sorts of fruit trees may be done now, and any budded last month should be looked over, the ligatures loosened, and any that have been missed should be rebudded. Young trees that have been budded, when the buds have taken, may be partially headed down, and if the bud starts a vigorous growth, the stock may be subsequently cut back to where it was budded. In the case of older trees, it will be better not to head them down till late winter, or when the sap begins to rise freely. Many old trees that are not worth the ground they occupy may be made to pay by being budded with sorts known to bear well in the district. Grape vines: See remarks of last month. Thin over-abundant crops of fruit, and rub off superfluous shoots as they appear.

**FIELD.**—The sowing of maize for grain should be finished without delay. Sorghum and imphee may be sown for grain, or green-feed; maize may also be sown for the same purpose. A sowing of Cape barley may be made at the end of the month for an early crop of green-feed. Harvest buckwheat and other crops as they ripen. Onions should be taken up as they ripen, and dried a few days in the sun before putting into bags for market. Tobacco will now be fit to cut. It should be left on the ground for an hour or so to wilt before being gathered, and taken to the drying shed. If, after cutting, the ground be stirred about the plants, they will produce another crop before the end of the summer. Lucerne and other hay crops should be cut when in flower, and not allowed to dry too much on the ground. Hay made in cocks keeps its leaves much the best.





# Notes for Farm and Garden.

## MILKING.

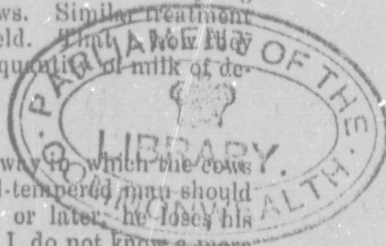
THERE are several circumstances connected with milking that may well be discussed when just now we are entering on another season, as it were, and they may only be spoken upon to the purpose by some practical man who has sat on the milk-stool, because the subject is solely a practical one. The act of giving milk is so intimately connected with the nervous system that, if the cow is abused or wrongly used, she at once goes off in her milk, and eventually goes dry—sooner or later, according to her nervous temperament and natural aptitude, or otherwise to fill the pail. Wherefore

### KIND TREATMENT

is absolutely a "sine qua non" to a maximum flow, though there are those cow-keepers who reckon if they feed their herds generously there is no need to trouble themselves much further; but it is a sad mistake. It is just as the animals are depastured in spring that they often come in for the most abuse. Any loose hand is most likely employed to release them from their stalls and take them afield, and if there be a dog on the establishment Giles is pretty sure to enlist its services to help rattle the herd along. When evening comes similar harsh treatment is brought to bear. There are likely to be timid heifers in the herd, for they often calve at this season, and, what with having only recently left their calves and the rowing with dog and man, the poor kine get but a rough time of it. It is known to every practical farmer that the most idle lad about the farm will hurry up when driving cattle, and by such a hand you may expect to see the cows brought from afield all hot, blowing, and excited, and in this state hurried one on the other's heels into the milking stalls. That is precisely how the animals ought not to be treated, and under such usage not only will the butter look tell a bad tale at the quarter's end, but if abortion, colic, blown, or some other harm does not befall now and again to some of the herd, it will be no fault of the mistreatment. At turning-out time each cow should be kindly spoken to, caressed, if only by a slight scratching on the back (not be patted, though, as a would-be clever writer observed the other day), the chain be gently unfastened from the neck, not allowed to drop on the cow's feet, and the animal allowed leisurely to draw back, turn round, and leave the shed. Each cow should thus be treated, and each in its turn, day by day, or whenever released. The herd should be allowed to draw along its own pace to the field. If there be any dog about he certainly should not be allowed to help drive the cows. Similar treatment should be followed when the cows are brought from the field. That is how they should be used, and how they must be to give a maximum quantity of milk of decent quality and keep the flow up a fair period.

### THE MILKING.

I am persuaded that a good deal is lost by the improper way in which the cows are oftentimes milked. I may at once say that a rough, bad-tempered man should never have anything to do with dairy cows, because, sooner or later, he loses his temper, and then some poor cow is sure to get abused. I do not know a more heartrending sight than to witness a brute of a man flogging a cow tied in the stall



# Timber. Timber. Timber.

## A. & D. MUNRO

Beg to announce that they have now completed the erection of a **SECOND LARGE SAW MILLING PLANT** at Perseverance, in the Ravensbourne district, which is the centre of the finest timbered country in Queensland. This **MILL** is supplementary to the Mill at Geham Creek, Highfields, and both are connected with Toowoomba by rail and tramway communication.

Having the Perseverance Mill fitted with Electric Light, they can now fairly claim to command the **QUICKEST** and **BEST SUPPLY** of

**. . . Pine and Hardwood . . .**

in Southern Queensland. In order to still further facilitate prompt supply, communication by Telephone has been established.

**. . . Band Saw Work . . .**

**Wheelwright and Coachbuilder's Material**  
**A SPECIALITY.**

### **BUILDERS**

Will please note that A. & D. MUNRO stock also **GALVANISED IRON, RIDGECAPPING, SPOUTING, NAILS,** and all **BUILDING REQUISITES**, at very lowest market rates.

**NOTE THE ADDRESS :—**

**HEAD OFFICE : MARGARET STREET, TOOWOOMBA.**

**SAWMILLS : PERSEVERANCE, VIA MURPHY'S CREEK,  
AND GEHAM CREEK, HIGHFIELDS.**

and unable even to run away from the stripes. Yet this kind of abuse is liable to befall where your bad-tempered herdsman rules the roost. The milkman should, when he approaches with his pail, first of all speak kindly to the cow, caress her, rub the udder a little, sit quietly down on the milking stool, and if he whistles or sings a snatch of a song the animal will know all is well. Then he may begin the milking, slowly just at first while the stream comes, afterwards at a pretty good pace until there comes the

#### STRIPPING.

And even this is not long about when done properly. There must be no dregs left in the udder, they are mostly cream. Besides, if there be leavings, not only is there waste, but it tends to make the cows go dry. Albeit there are over-careful milkers. They keep on drip, drip, drip, until there is no end of it, in a manner of speaking, because, of course, more milk is all the time passing into the udder, although but slowly. You do not require to wait for fresh milk to come, but to clear all the dregs out promptly, and on to the next cow. In a general way, thirty seconds is long enough to strip a cow, and in about eight or ten minutes her whole milking should be completed, and it may be without any undue haste.

#### FAST OR SLOW MILKING.

Milking should be done with despatch as I have already intimated. If the herdsman dawdles too long at the work the cow gets tired of it, and the pail gets less well-filled in the end than if the operation was done in due time. But there are degrees of fast milking. It is possible to force the lacteal fluid down the teats faster than the passages can take it freely, and then acute pain is created. I have had cows that have kicked violently when this over-forcing has been practised. Yet nine out of ten milkmen, or masters either for that matter, know not the cause of these kickings; it is, however, overfast milking. It is very rarely that a cow kicks when milked by a woman, unless she has acquired the habit before the female milk-er has taken her in hand; and there are few cows but gave more milk, week in, week out, to a woman than a man. That, I am persuaded, is accounted for by the more gentle handling and general treatment of the former. I may say, however, overfast milkers are rare.

#### THE DRY VERSUS WET HAND.

This is, I am aware, an old subject, but the sound reasons put forth time after time why only the dry hand should be used have, I am glad to say, borne fruit, although all the men are not yet convinced of the better method. Without going over old ground further than necessary, I would like to pass a few remarks on the two plans. There is no matter that we writers are more questioned about than strong or unpleasant-flavoured butter, and the questions are often put as if there was but one cause of the trouble. But there are numbers—so many that the space given in answering a query may not contain a fourth of them. So the plan I adopt is to touch on the subject when opportunity offers. Here I would point out that wet-handed milking, may be set down among the list. Giles has nothing else to moisten his hand in, so into the milk it goes as soon as he has got a little from the cow. Else, and this is perhaps the more common plan, he drips the first milk into his hand, and what is not retained runs away into the pail. He milks away until the cow is finished, and then starts on another to practise the same objectionable process. That his hands are not clean beyond suspicion goes without saying, and it is as true that the milk gets the benefit of any uncleanness there may be. It requires no stretch of the imagination to conceive that the milk is more or less polluted, and the butter made from the milk is liable to bear some unpleasant flavour. With dry hands the milkman needs not to bring any part of his hands into immediate contact with the milk, hence there cannot be a possible chance of the butter being made unpleasant in flavour from the milking source.

#### PROMPT PANNING,

or, if a separator be used, prompt separating, is quite necessary. If the milk stands any material time in the pail the cream begins to rise, and it is the best cream, the



# TOOWOOMBA PERMANENT BENEFIT BUILDING AND INVESTMENT SOCIETY.

**Offices: Margaret Street.**

CHAIRMAN:

M. H. ROBERTSON, Esq.

DIRECTORS:

W. BRUCE, Esq., J. H. ROBERTSON, Esq., P. LIGHTBODY, Esq.

TRUSTEES:

WILLIAM HODGEN, Esq., CHARLES CAMPBELL, Esq., J. TROY, Esq.

This Society is prepared to advance Money on Freehold Security, at Current Rates of Interest, Repayable by Fortnightly, Monthly, or Quarterly Instalments, which includes Principal and Interest.

£20 Paid-up Shares are now available, bearing Current Rate of Interest, payable Half-yearly.

All Shareholders share in the Profits.

B. J. Beirne, Secretary.

## Baynes Brothers,

### WOOL SCOURERS AND FELLMONGERS.

Works at Belmont, near Brisbane.



Plentiful Supply of Soft Clear Water.



Large or Small Consignments Treated  
on Owners' Account.

WOOL FORWARDED BY RAIL CONSIGN TO  
**MOORAREE STATION.**

largest globules, that rise first. When they have once ascended towards the surface any upset, like the acts of straining and penning, so disturbs them that they do not rise again to any very perfect extent. So the butter is all the less in quantity, while the skim-milk is all the better. The setting-by of the pails after milking is done while cows are foddered and a few other odd jobs are done is to be condemned, and is thereabouts as bad for butter yield as when the maid is not up time enough in the morning to receive the new-drawn milk for panning.—"Agricola" in Field and Fireside (England.)

---

## VITICULTURE.

---

### WHAT TO GROW, AND HOW TO GROW IT.

---

[By E. H. Rainford, Instructor in Viticulture.]

So many applications have been made to the writer for advice as to what varieties of grape vines to plant, soil to select, method of procedure, &c., that he has decided to write, in an article under the above title, a summary of the advice he has to give on the subject. Some points are necessarily touched on somewhat briefly; but these have been or will be dealt with at greater length in separate articles. It, however, must be well understood that some recommendations may have to be modified to suit peculiar local conditions. Queensland is a country of such a size and it is provided with so many widely different soils, climates, and other physical conditions that what is sauce for the goose is *not* invariably sauce for the gander in this State; but, generally speaking, the advice given here will be found to suit most of the conditions under which vineyards have been or will be established, and if to it, the vigneron will join any experience of his own that he has gained, he cannot fail to be successful.

It was said above that there are widely different soils and climatic conditions which have to be taken into consideration in planting vines, but there is something else to be taken into consideration also, and that is, the different temperaments of the would-be vignerons, which would have a marked influence on the results, and which must be dealt with. To take this matter into hand, first we have the lazy man, the careless man, and the painstaking man.

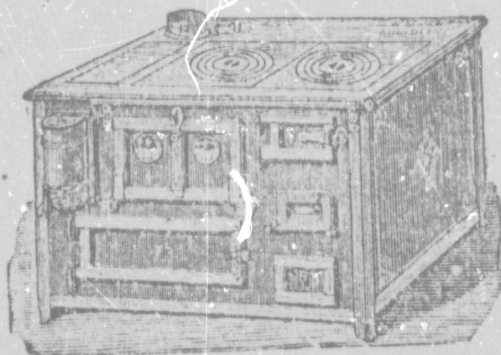
To the lazy man the writer says at once, no matter where he is or what may be his soil or climate, "Plant the Isabella." It is the vine that will just suit him; it can be planted on a rock, down a well, or in a marsh. He never prunes it, cultivates it or chips it—never prunes it, or at most a few slashes with an old scythe are made to do the business. It will bear 1,000 bunches of three or four berries each, one-half ripe and one-half green. Picking these will give the children something to do and keep them out of mischief. The vine will make an excellent hen roost at night and clothes line by day, and if he rups it into the next paddock he can lease part of it to his neighbour. In time of drought it will feed the dairy herd, and when timber is getting scarce he will get enough dead wood off it to keep the humpy in fuel for a couple of years. The best advice, then, that can be given to the lazy man is to stick to the Isabella, and don't attempt to grow any other variety.

To the careless man the writer's advice is to plant the Syrian, or White Table as it is called. He gives it an occasional chip round and some kind of an apology for pruning; beyond that he does nothing. Notwithstanding this scurvy treatment, the vine will give you plenty of shade and a good many bunches of rather tasteless grapes. Do not let him try and run other varieties or these lines, but stick closely to the Syrian.

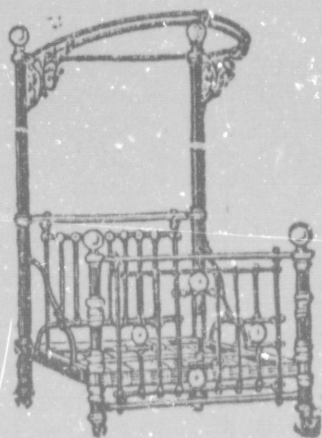
Coming now to the painstaking man: Before the would-be vigneron puts in anything but a very small number of vines he should ask himself, "Have I the time to give them the proper care and attention they require?" If he has any doubt on the point, then let him let viticulture alone, for unless a man is able and willing to

**Never Fail**

When about to  
Furnish to  
Call on



**ROSENSTENGEL & KLEIMEYER,**  
TOOWOOMBA.



Largest Stock of —  
**Bedsteads**

... and ...

**Bedding**

West of Brisbane.

Sole Agents for THE J.R. STOVES.  
Senking's Wrought Iron White and  
Gold Enamelled Nicklemounted  
STOVES AND RANGES.  
High-class New Family Treadle  
SEWING MACHINES.

3 YEARS' GUARANTEE.

**ANY TRIAL GIVEN.**



a vineyard a thorough good cultivation, it must turn out a failure. By cultivation, not only ploughing and scarifying are meant, but rational pruning, disbudding, topping, spraying, sulphuring, &c., all of which at one time or another are requisite. A vigneron to be successful now, must grow fine-quality grapes, and that is only attained by scrupulous attention to details. Unfortunately, many selectors have the erroneous idea that a vineyard can be cultivated at odd times, when there is nothing else to do. Not so; neglect of certain details of cultivation, or even delay of a day or two, may mean the difference between success and failure. On this point the writer cannot insist too strongly; let no man attempt viticulture on any scale unless he has ample time to devote to it.

The next point to be considered by him is, which to plant—wine or table grapes. The latter give the better return per acre, but require more attention as a rule, and certainly take up more time in picking and packing; whereas wine grapes, being sold in bulk, can be grown on a larger scale. On this point much depends on the locality, nearness to railway lines, local demand, &c.

It is not at all necessary for a vigneron to make wine if he grows wine grapes; nine times out of ten he had better not do so. There is a certain and increasing demand for wine grapes from winemakers in all parts of the State.

**SOIL.**—Before a man plants a vineyard he should closely examine his subsoil and find out if it is of a porous nature, permitting moisture to pass down freely; if it is not, he had better give up the idea of growing grapes. Some clay subsoils are porous; some are not. A good way of testing it is to sink a hole down to about 18 inches depth in the subsoil and fill with water; if all the water gets away in a few hours, the clay is porous; if, after twenty-four hours, there is still water there, it may be taken to be an impervious subsoil. If the ground is dry, the water must be filled in two or three times before deciding. If a man plants vines on an impervious subsoil, instead of being a source of profit to him, they will be an expensive worry, with disease and grape rot for their portion. With the exception of the *Isabella*, all vines abhor stagnant moisture about the roots, and half the disease and sickness amongst vines in Queensland arises from this cause. Drainage ameliorates the trouble, but is costly and uncertain. It is far better not to run any risks, but plant other trees or crops on such soils. If the subsoil is well drained, it is not necessary that the top soil should be rich; in fact, in too rich soils the vine does not do so well; the growth is so great, the vegetation resembles that of a scrub, entailing constant topping and tying up. If, on the other hand, this exuberance of growth is utilised to produce crop by allowing a more generous pruning, the result is a very large crop; but nine times out of ten, the grapes are deficient in colour and ripen late and badly. Moderately fertile soil of a sandy, loamy, or gravelly nature is best; granitic, calcareous, schistose, and sandstone *debris* are all good for vines, together with recent alluvials and drifts. On poor soils of a sandy nature, vines thrive well for a few years, but after that some form of manure will be necessary to keep up their strength.

**ASPECT.**—The question of aspect is not of so much importance in Queensland as in Europe, where the warmest exposures are chosen to ensure perfect ripening and saccharine richness of fruit, here we have more sun than is required for those purposes. But in choosing a position for a vineyard care must be observed in avoiding one that is liable to spring frosts or violent westerly winds, as both these troubles will, in some seasons, considerably reduce the crop. Choose north and east if it is available; but, as said above, too much importance need not be attached to this point.

**PREPARATION OF THE LAND.**—The ground should be broken up several months at least before planting, to allow the soil to sweeten; if a crop of corn or other produce is taken off it first, so much the better. If the soil is of a stiff consistency, like the chocolate soils of basaltic origin, it should be broken up as deeply as possible with a sub-soiler, or by running a second plough in the furrow left by the first. Trenching is superior to anything, but, as not one man in a thousand can afford to do it, it need not be discussed here. After the last ploughing, let the soil lie to sweeten and aerate for some weeks, and then run a cultivator through it once or twice to bring it into a fine state of tilth, as double the number of cuttings will strike in a finely divided soil as compared with those planted in a soil all clumps and clods.

# Lightbody & Brazier,

BUYERS OF  
ALL KINDS OF  
FARM PRODUCE  
FOR CASH. . .



Drapers, Grocers, . . .

Produce Dealers and . .

General Merchants. . .

We keep no inferior rubbish at low prices. We only supply

**GENUINE GOODS**

that always give satisfaction, at the very Lowest Market Rates.

**GIVE US A TRIAL ORDER,**

... AND YOU WILL COME AGAIN ...

**LIGHTBODY & BRAZIER.**

## Laidlaw & Peak,

✱ General Storekeepers ✱



Best Quality Groceries at Reasonable Rates.

Best Quality Produce ditto.

**... AGENCIES ...**

GREENMOUNT FACTORY CHEESE

VITADATIO CURES.

CHAMBERLAIN'S REMEDIES.

YATES'S RELIABLE SEEDS.

VACUUM OILS.

McLENNAN'S MACHINERY.

DEERING BINDER TWINES.

PLANTING.—Frequently the writer is asked the question, "Do you advise planting rooted vines or cuttings?" The answer depends to a considerable extent upon the individual circumstances. Generally speaking, the writer prefers planting cuttings to rooted vines, making a small nursery of each variety planted, to fill in blanks the following year. Not much time is saved in planting rooted vines, as the transplanting, unless done very carefully, throws the young vines back; and it frequently happens that at the end of the season the rooted vines have not made much more growth than cuttings would have done. There are, however, occasions when it is advisable to plant rooted vines, as when the soil is of a heavy, sticky nature in which cuttings are apt to fail to strike, and also when planting varieties which are bad strikers, such as some of the American hybrids—likewise when the area to be planted is small and it is desired that there shall be no replanting—rooted vines are advisable; but when it is a matter of several acres, the vigneron will find that it adds considerably to the expense of laying out his vineyard if, instead of having to make several thousand holes with a bar, he has to make them with a shovel. The question of cuttings *versus* rooted vines resolves itself practically into one of uniformity *versus* expense, which must be decided by the handbook.

The distance between vines and between the rows must be governed by the nature of the soil and the average rainfall. Where rainfall is wanting, the distance between rows must be increased, and where plentiful it can be diminished up to a certain point. It is obvious that there is a greater amount of evaporation from the leaves of 1,000 vines to the acre than from the leaves of 500 vines if planted the same distance between each other; and an evaporation in excess of supply means stunted wood, leaf apoplexy, and shrivelled, badly ripened berries. The same reason holds good when the fertility of the soil is taken into consideration, unless indeed consistent manuring is resorted to, which is *never* done in Queensland. The fact that 2,000 or more vines are planted to the acre in Europe does not affect the argument one *iota*, for there the rainfall is a constant factor, and manuring is made a science; besides which the average crop from one acre of 2,000 vines there, is not greatly in excess of that from 700 vines in good soil in Australia.

A good average distance is 6 feet between the vines and 10 feet between the rows, giving 60 square per vine, or about 700 vines to the acre. Some favour 8 feet by 8 feet, giving 64 square. The objection the writer has to that distance is, that if the trellised vines are to be pruned on the double Guyot or on the Royat systems, the length of wood becomes excessive, and the vine is apt to balance badly. If vines are 8 feet apart, the Bordelaise espalier or double crown becomes obligatory for short pruned vines; and this system has, in the writer's opinion, many objections, which have been dealt with in another article. For the Royat or unilateral cordon and double Guyot or double fruit branch systems, 6 feet between the vines is quite sufficient. Advocates of 8 feet by 8 feet distance overlook the fact that, in reducing the distance between the rows and increasing it between the vines, they are practically increasing the number of vines and constant evaporation per acre. For if the vines extend to each other, they form a continuous line of vegetation, and, so far as evaporation is concerned, might be planted 8 feet, 6 feet, or 4 feet apart. For bush-pruned vines it is immaterial what distance is chosen, so that the number per acre be kept within bounds.

If the vines are to be trellised, the rows should be in the direction of the prevailing winds; and if the site is on the slope of loose soil liable to wash, the rows should be across the slope to prevent it. It will happen, however, that the two latter recommendations cannot be followed out together, and one will have to be neglected in favour of the other according to local circumstances. To plant a vineyard with the utmost regularity should be the aim of the vigneron, as its cultivation is rendered easier and its general appearance made pleasing to the eye. To do so, he should have two wire lines, say, 4 or 5 chains long; on one, knots of solder are fixed at the same intervals that the vines are intended to be apart, and on the other at the distances intended between the rows. The latter line can be half the length of the former, if preferred. String or cord lines shrink when wet or damp, and material tied on to mark the distances gets torn off or moved from its place. Two sides of the vineyard perfectly parallel are first sighted out with four or five sighting



# The Royal Bank of Queensland Limited.

Incorporated under "The Companies Act of 1895."

AUTHORISED CAPITAL .. .. .	£1,425,000
CAITAL PAID-UP .. .. .	£385,187
RESERVED LIABILITY OF SHAREHOLDERS	£245,119
RESERVE FUND (Invested in Government Stock)	£53,000
	<hr/> £683,306

**DIRECTORS :**

P. L. CARDEW (Chairman), T. UNMACK, HERBERT HUNTER, WILLIAM DAVIES.

**AUDITORS :**

THOS. WELSBY, F.I.A.Q., G. F. SCOTT, B.A. ; F.I.A.Q.

**SOLICITORS :**

MESSRS. CHAMBERS, BRUCE & McNAB.

## Head Office : Brisbane.

GENERAL MANAGER : EDWD. D. DAY.

ASSISTANT MANAGER : W. B. ALFORD. ACCOUNTANT : H. W. BYRAM.

LONDON OFFICE : 25 ABCHURCH LANE, E.C.

DIRECTOR : CHAS. SIDLEY. MANAGER : H. HALL SMITH.

### ... BRANCHES ...

Bundaberg, Charters Towers, Croydon, Gatton, George-street, Gympie, Ipswich, Laidley, Namungo, Rockhampton, Stanthorpe, South Brisbane, Toowoomba, Warwick.

AGENTS :—*Ireland*—The Bank of Ireland ; *Scotland*—The National Bank of Scotland, Limited, Edinburgh ; The Caledonian Banking Company, Limited, Inverness ; *New South Wales*—The Commercial Banking Company of Sydney, Limited ; *Victoria*—The Bank of New South Wales ; *South Australia*—The Bank of New South Wales ; *Western Australia*—The Bank of New South Wales ; *New Zealand*—The Bank of New South Wales ; *Tasmania and Fiji*—The Union Bank of Australia, Limited ; *Chicago*—The First National Bank of Chicago ; *New York*—The Agents of the Bank of Montreal ; International Banking Trust Co. ; National City Bank of New York ; *San Francisco*—London and San Francisco Bank, Limited ; *Berlin*—Deutsche Bank ; *Hong Kong, Singapore, Japan*—Kong Kong and Shanghai Banking Corporation ; *South Africa*—The Standard Bank of South Africa ; *Ceylon*—The Chartered Bank of India, Australia and China.

THE ROYAL BANK OF QUEENSLAND, LIMITED, allows Interest on Fixed Deposits at rates which can be ascertained on application ; discounts Trade Paper ; makes Advances against Approved Securities, including Bills supported by Shipping Documents ; issues Drafts and Letters of Credit ; collects Interest on Debentures and Dividends of Public Companies ; invests Moneys in Colonial and other Securities on behalf of constituents ; and generally transacts all usual Banking Business.

rods on either side. The wire for the rows is tightly stretched at right angles to it, the first knot of the vine wire coinciding with the first knot of the row wire. Be careful in stretching the wires that the pegs they are attached to do not give, or it will throw the lines out. At each knot on the vine wire a hole is made with a bar about 1 foot deep, the cutting put in against the knot on the wire, and the hole filled in with fine loose soil well pressed down but not too hard. When the row is finished the vine wire is advanced to the second knot on the row wire, the other end being measured off with a 10-foot rod or whatever the distance between the rows may be. A second row wire, of course, makes the work easier.

When the last knot is reached on the row wire it is advanced, being laid always carefully in line with the sighting rod; if this point is attended to, no vine will be more than 1 inch out of its place at the finish. Be careful in planting, not to have the butt of the cutting in the subsoil; it should be always in the top soil. Cuttings should invariably be disinfected before planting, unless it is known that it has already been done. They should be dipped for 20 minutes in a 1 per cent. solution of sulphate of copper—i.e., 1 lb. to 10 gallons of water.

**VARIETIES TO PLANT.**—The varieties to be planted must depend upon the climatic conditions of the district where the vineyard is situated; the distance from markets, as some varieties of wine and table grapes will not stand much knocking about; and also the requirements of customers. Some of the best-known grapes will be passed in review, that vignerons may be able to judge for themselves.

To take wine grapes first. Varieties recommended for making claret class of wine: Carbenet, Malbec, Dolcetto, B. Hermitage, Espar or Mataro.

The Carbenet and Malbec are favourite varieties in the Bordeaux district of France, and have done well in all parts of Australia; are good bearers, ripen pretty early, and are free from disease in dry climates. They do best with long pruning, but also do well with short pruning. The Dolcetto is a North Italian variety; the wine from it has colour, astringency, and full acidity, it must be sulphured in the spring, as must also the two former varieties; short pruning. The B. Hermitage is the principal variety in the Hermitage district of France, where it is generally blended with the W. Hermitage to give the wine fineness. It is an excellent all-round grape for Queensland, and will do well in all parts; it does well with both long and short pruning. The Espar is from the south of France, but is of Spanish origin. A prolific bearer, but not to be recommended by itself for a claret, as the wine is harsh and inferior to that of other varieties. The grapes should be fully ripe before picking; short pruning. The two latter varieties are to be recommended for coastal districts.

**For Wines of a Port Character.**—Espar, B. Hermitage, Grenache, Elsinboro, Lenoir. The Grenache is a good bearer of Spanish origin, largely used in the production of Taragona red wine, but it is very liable to fungus attacks in damp surroundings, and must be carefully looked after. The Elsinboro is a hybrid American variety, giving a fair crop of small bunches and berries like most of the *Æstivalis* hybrids; density of must, high in good seasons; deep colour and agreeable flavour; short pruning. The Lenoir is a hybrid American also, great cropper, and vigorous grower; makes a splendid grafting stock; wine keep in colour, of neutral character, passing for a port if sweetened up; long and short pruning, according to soil. All the above varieties may be planted on the coast, except the Grenache. Lenoir will require looking after for anthracnose.

**For Light White Wines of Hock Character.**—Riesling, Clairette, W. Hermitage, Chardonay or W. Cluster, W. Salvino. The Riesling is a very fine variety of German origin, producing excellent wine of great aroma and quality in its own country; short pruning. The Clairette is what is called the Verdelho of Queensland, which is incorrect; great bearer, good for blending; short pruning, and in most places free from disease. Chardonay or White Cluster: Fair bearer, giving a good quality of wine; free from disease; short and long pruning. W. Salvino: Vigorous grower, good bearer; average quality wine, free from disease; short pruning. The three last may be planted on the coast, but will require attention for anthracnose.

# C. D. LIPPOLD,

... GUN and LOCKSMITH.

[ESTABLISHED 1864.]

Best Assorted Stock of GUNS, WINCHESTER RIFLE, and REVOLVERS on hand; also, a Large Stock of CARTRIDGES and AMMUNITION of every description.

Repairs of Sewing Machines and all Mechanical Work a Speciality.

Only Address: RUTHVEN STREET, TOOWOOMBA.

## Leslie W. Groom,

Solicitor, &c.

Beirne's Chambers, Margaret Street,  
Toowoomba.

## M<sup>C</sup>PHIE & CO.,

Sheep, Cattle, Land, and Property Sales-  
men, Financial Agents, &c.,

—TOOWOOMBA,

And at LONGREACH and HUGHENDEN.



For Sweet White Wines and Wine of Sherry Character.—Verdeilho, Tokay, W. Portugal, Malvasia, Frontignan, and the red, white and green Salvinos. The Verdeilho, known as Madeira in Queensland, is a fair cropper, small bunches, wine of good quality and aromatic; very liable to oidium and rot; must be frequently sulphured; long pruning is best. The Tokay, also liable to disease and rot in damp surroundings, produces excellent wines; good bearer; long and short pruning. W. Portugal is a Maderia variety, good bearer, and gives good quality of wine; liable to spot; short pruning. The Malvasia is found in all countries, and always gives a fine-quality aromatic wine; medium bearer, liable to oidium and spot if not carefully looked after; short pruning. The Frontignan is the Muscat grape used in wine-making; fair bearer; excellent aromatic wine if properly prepared; liable to fungus diseases if not carefully looked after; short pruning. Red and green Salvinos, medium bearers with high density musts, but the grapes are bad carriers, and very liable to rot with wet; fairly resistant to disease; short pruning.

The green Salvino is improperly called Riesling at Roma—"Grizzlings," Paddy called them.

It must be understood that only a few of the best-known varieties have been mentioned. There are many fine varieties, newly imported, being experimented with at the State farms, which will be reported upon later on.

Coming to table grapes, there is a wide choice, but those which give complete satisfaction are not very numerous. There can be no doubt, however, that many varieties now spoken of unfavourably would do well if more attention were given to winter dressings and spring sprayings.

*Very Early Varieties.*—Madelaine Royal, Early W. Malvasia, Courtiller, Malingre. The Madeleines, of which there are several varieties, are a fair-quality table grape, ripening about 15th December below the Range; being thin-skinned, it is a bad carrier, liable to oidium unless looked after. The same remarks apply to the Early W. Malvasia, but it is a better carrier; short pruning for both varieties. The Courtiller is a Chasselas seedling, lately imported from France, and not fruited yet. The Malingre is a very early but poor-quality greenish berry, without much merit; short pruning. None of the above are suitable for the coast unless very carefully looked after for disease.

*Early Varieties.*—Sweetwater or Chasselas doré, B. Hamburg, F. de Lesseps, Blue Portugal. A dozen different grapes are called Sweetwater in Queensland; the correct vine should answer the following description:—Young leaves bronze green, adult leaves light green with a leaden hue, glabrous above and below, generally trilobed with shallow sinus, small blunt teeth, long footstalk; bunch cylindrical conical, compact or loose according to soils, not much shouldered, stalk longish, berry round, flesh to soft according to soil, golden colour when ripe, touched with redness when caught by the sun, flavour very agreeable. Black Hamburg: Too well known to need description; should be grown everywhere with ordinary care. F. de Lesseps is a hybrid American, small bunch, white grapes; excellent flavour, fair bearer, liable to anthracnose; long or short pruning. Blue Portugal, origin unknown, certainly not Portuguese; fair quality, good bearer, but very liable to anthracnose; can only be grown in very dry localities. Chasselas doré, B. Hamburg and Lesseps recommended for coast districts.

*Medium and Late Varieties.*—*Ille nomen legio est.*—Black Prince, Muscat Hamburg, Muscat of Alexandria, Crystal, Royal Ascot, Mrs. Pince, Malaga, Calabrese, Morocco Prince, Gros Colman, Doradillo, &c. Crystal, Malaga, and Doradillo very liable to anthracnose—the two former especially; the latter is a valuable white grape resisting wet; short pruned. Muscat Hamburg and Mrs. Pince are two excellent black muscats, free from disease and good for coast and northern districts, good croppers; long and short pruning. Muscat of Alexandria, the king of table grapes, but cursed with the vice of non-setting; this deficit is getting more common from want of precautions in selecting canes for planting from good stocks. Notwithstanding all that may be said to the contrary, this and the Gordo Blanco are one and the same grape; the Muscat of Alexandria in Spain is called Gordo Blanco. The difference in the shape of the bunch and berries is not a variation, as the Muscat of Alexandria will have, on the same bunch, round and oval berries and on the same



## TOOWOOMBА GRAMMAR SCHOOL.

*(Under the Queensland Grammar Schools Acts.)*

VISITOR :

HIS EXCELLENCY THE GOVERNOR.

TRUSTEES :

R. ALAND, G. G. CORY, DR. FALKNER, R. W. FROST, S. B. KENNARD,  
MAJOR MOORE, P.M., R. W. SCHOLEFIELD.

HEAD MASTER :

W. A. PURVES, B.A., Oxford.

Late Senior Classified Master, Melbourne C. E. Grammar School; assisted by a  
Staff of Three Resident Masters.

The School is situated on the Main Range at an elevation of 2000 feet above the sea level. The climate is particularly suited to fast growing and delicate boys. During the past nine years the freedom from sickness in the school has been quite remarkable. A considerable sum of money has recently been spent by the Trustees in thoroughly renovating and improving the Buildings. The Dormitory Accommodation is exceptionally good. Boarders are under the care of the Head Master and his wife, assisted by three Resident Masters. The Grounds are 50 acres in extent and provide admirable Playing Fields for Day Boys and Boarders, including Cricket and Football Grounds, Tennis Court and Gymnasium. The Trustees offer annually Two Scholarships carrying free tuition for two years to Boys of sufficient merit who have not been less than three years at the School, and Two Scholarships of similar value to pupils of local State Schools under fourteen years of age on the 1st of January in each year.

There has recently been opened a Preparatory Division for very young boys who are admitted at any age provided they can read and write fairly well. They are under the care of Mr. G. H. Cooke, M.A., formerly Second Master at Melbourne C.E. Preparatory School. There are special arrangements for Boarders in the Preparatory School.

Full particulars may be obtained on application to the HEAD MASTER or SECRETARY OF TRUSTEES.

vine, short and long bunches; the writer has frequently seen the same thing on the Gordo, which is supposed to be a different grape. The Muscat of Alexandra is extremely prolific and a vigorous grower, but is very liable to fungus diseases and is a bad setter. To combat this latter defect, drastic pinching, sulphuring at flowering time, ringing, &c., are resorted to, but at times without effect. Experiments will be made at the Westbrook Farm this year on this point, and results published; both short and long pruning can be given. Black Prince: Too well known to need description; liable to anthracnose and rot; would not do well on coast unless carefully looked after; long and short pruning. Royal Ascot: Vigorous grower and good bearer; should do well on coast; long and short pruning. Morocco Prince: Nine times out of ten the Gros Colman is called Morocco Prince in Queensland, and the two vines are utterly unlike. Bunch of Morocco Prince is small and loose; berry large, oval, fleshy, and agreeable, colour reddish purple. Gros Colman is a forked bunch; berry large and round, colour dark red, very liable to crack in wet weather. Both vines require short pruning, and should do well on the coast. There are many other varieties of merit, but to enumerate them all would outlast a Russian winter. All the above are of European origin, but there are, however, many varieties of American hybrids which should be mentioned. Although, generally speaking, the size of the bunch and the quality of the berry of American varieties is inferior to that of Vinifera varieties, especially in the defect of the slimy pulp so frequently met with, yet their freedom from disease makes the Americans favourites all along the coast as far north as the vine is planted. The varieties to be recommended are:—Concord, bunch medium, berry round, colour black; Delaware, bunch small, berry round, colour red; Iona, bunch large, berry round, colour red; Goethe, bunch large, berry oval, colour amber; Miles, bunch small, berry round, colour black; Alvey, bunch small, berry round, colour black; Rulander, bunch small, berry round, colour red.

**CULTIVATION.**—Vines should be ploughed twice a year; the first time to about the end of May, and the second towards the end of August. The first ploughing should be away from the vines to the centre of the space between the rows, the object being to allow the soil round the roots to well aërate, as this invigorates the vine and induces healthiness; the second ploughing at the end of the winter throws the soil back again to the vines. Do not listen to those who say one ploughing a year is sufficient; in soils at all inclined to be heavy it is utterly insufficient. Ploughing breaks up and brings to the surface soil ordinarily out of reach of the action of air, light, and rain. These latter chemically decompose the soil, which yields up fresh supplies of plant food at every ploughing. Vines on soils insufficiently ploughed cannot give as good a crop or be as healthy as those on soils properly ploughed. Ploughing should from the first be deep. Some surface roots will be broken, which will do no harm; the vine soon learns to send its main roots below the depth of the plough. Pruning off surface-roots is advisable if the vineyard is small, but for a large vineyard the work is long and troublesome. The plough will do it roughly, but effectively. The cultivator should be kept going when weeds are getting the upper hand, when the surface cakes after rain, or when the ground cracks from drought. The number of scarifyings will, therefore, entirely depend upon the soil, season, &c. Never let couch or nut grass get a hold in vines. Do not be content with running a cultivator through the rows, leaving the weeds to seed in the strips between the vines. It looks bad, and does not pay in the end. Chip them as soon as the scuffling is finished.

**TRELLISING.**—If the vines are to be trellised it is better to trellis them the year after they are planted, if the soil is fertile and they have made a good start, otherwise stakes will have to be provided the second year, which would be an unnecessary outlay. If the expense can be borne, the writer strongly advises trellising the vineyard; the crop will be larger, the quality of fruit finer, and the risk of fungus attacks and rotting of fruit from wet considerably reduced. Most people are content with 4 two-wire trellis, the stock being trained on the lower wire and the canes tied to the upper; but this is insufficient, and not less than three wires should be used, otherwise short topping will be necessary, which is injurious, and the fruit runs the risk of being sunburnt, with consequent withering and uneven ripening. The vines at the



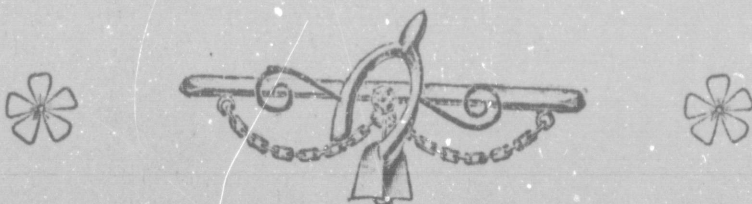
# W. J. SNOW, B.O.A.

Next H. Stevens & Co., RUTHVEN STREET, TOOWOOMBA.

IMPORTER OF

**WATCHES, CLOCKS, JEWELLERY, SILVERWARE,  
PRESENTATION WATCHES, CLOCKS, AND PLATE**

In Immense Variety.



Newest Goods arrive every month from our London Office.

*The only Qualified Ophthalmic Optician in the Colony outside Brisbane.*

Watches Cleaned, 2s. 6d. Mainsprings, 2s. 6d.

**COUNTRY ORDERS RECEIVE FIRST ATTENTION.**

ESTABLISHED 1890.

## McDougall & Co.,

(C. E. McDOUGALL and C. D. DURIE),

### AUCTIONEERS,

Stock and Station Agents,

**WARWICK (Q.)**

State farms are on five-wire trellises, the second wire being double, a wire fixed with staples passing on either side of the posts, which are put in sideways, and are 3 to 4 inches thick. The young shoots in the spring grow up between the two wires, reducing damage by wind to a minimum, and doing away with tying up. The first wire on which the stock is trained is 18 inches from the ground, the double wire 12 inches higher, a third 12 inches higher, and a fourth 15 inches from the third, or about 4 feet 9 inches from the ground. The number could be reduced to three for most places, but the incessant winds at Westbrook and Biggenden necessitate closer wires to prevent breakage. The posts are 24 feet apart, and sunk 2 feet 6 inches deep; strainers are sunk 4 ft. The soil of these vineyards is very yielding in wet weather, and requires deep trellising. In sandy or gravelly soils, posts and strainers could be put in less deep. No. 8 wire is used for training the stock on, and No. 10 for the rest. Vignerons unable to spend much on trellising must put in lighter material; but the trellising of the State vineyards is described that an idea may be given of how a good substantial trellis should be put in—not necessarily for imitation. The lowest wire can be more than 18 inches from the ground; but do not put it too high, as it gives too little height for the shoots to grow before being topped, which is universal and carried to deplorable lengths or rather shortnesses.

**STAKING.**—If the vineyard is to be bush-pruned and not trellised, the young vines must be staked the second season, otherwise the force of the wind on the strong growth will cause distortion and breakage of the thin stems; the stakes should be about 5 feet long and 3 by 3 inches or 3 by 2 inches, driven firmly into the ground. Unless there is constant supervision in tying up, there will always be damage to rank growers like the B. Hermitage; to avoid this, the writer, at the Westbrook Farm, has adopted the following system:—Three sawn stakes, 5 feet  $1\frac{1}{2}$  by  $1\frac{1}{2}$  inches, are driven round the vine in the shape of an isosceles triangle, and the top brought together; a wire ring encircles the three stakes at about 2 feet from the ground. In this way breakage by wind is most impossible, and tying up reduced to a minimum.

**PREVENTION OF DISEASE.**—If the cuttings or rooted vines were properly disinfected before planting, it is improbable that they will be, the first year, affected with fungus disease. The following winter all the plants should, after pruning, be painted with a solution of 1 lb. of commercial sulphuric acid to 1 gallon of water. The proper time to apply it is just before the buds start to swell, and it is utterly useless to apply it earlier in the season. Another solution is 4 lb. of sulphate of iron,  $\frac{1}{2}$  lb. of sulphuric acid, and 1 gallon of water. Put on old clothes when using it, and paint the whole vine, especially the spurs. This dressing will in most cases be sufficient to keep off disease, but some vines being very susceptible, and more especially in damp localities or on the coast, subsequent treatments may be necessary.

Vignerons must always bear in mind that an unhealthy vine is more easily attacked than a healthy one, and that stagnant moisture at the roots, improper pruning, poverty of soil, or improper cultivation are causes of sickness in vines. Prevention is better than cure. But some varieties, however well looked after, will suffer from fungoid attacks—i.e., oidium or powdery mildew and anthracnose or black spot; and to prevent these, timely sulphuring and spraying are indicated. Sulphuring should, as a rule, form part of the cultivation scheme, and every season sulphur should be dusted on the young shoots when about 4 inches in length, and again on the young grapes, after setting, when of the size of large shot. The young grapes should be well shaded at the time. Bellows are sold for the purpose, but a fine muslin bag or fine flour dredger acts just as well and are less cumbersome to handle. For anthracnose timely spraying is indicated, although some authorities recommend dusting the vines with powdered sulphate of iron, lime, and sulphur. The three sprays used by the writer have been described in the *Journals* for July, 1898, p. 62, and February, 1899, p. 124; there is not much to choose between them, and readers can take their choice. The great point, however, to be observed in these sprayings is their *timeliness*; nine times out of ten they are given *too late*—that is, when the spot is already showing. To a certain extent it prevents its spreading, but the damage to flower, fruit, or wood has already been done when the spot shows. Now, for the spores of these fungi to be able to germinate a certain degree of atmospheric humidity is necessary, for it will be noticed that during continued dry weather they

# DARLING DOWNS BUILDING SOCIETY, FOR

✿ Investments or Loans. ✿



A Profitable Investment with Perfect Security.

Loans Granted on Approved Securities Repayable by Easy  
Instalments.

WRITE FOR PROSPECTUS. MAILED FREE TO ANY ADDRESS.

S. G. Stephens Junr., Secretary.

OFFICES: NEIL STREET, TOOWOOMBA.

## T. K. Lamb & Co.,

... TOOWOOMBA,

Manufacturers of High-quality Cakes, Pastry,  
Biscuits, and Confectionery.

Wedding Cake Makers and Importers of  
Cake Ornaments.

Shop and Refreshment Rooms .. RUTHVEN STREET.  
Cake Factory and Bakery .. BELL STREET.

EGGS Bought in any Quantity. Best Price Given.

Caterers for Pic-nics, Balls, Etc. Estimates Given.

TO:

Ask your Storekeeper for T. K. Lamb and Co.'s  
... Famous Fruit Cakes ...



seldom appear—that is, if the vines are in dry surroundings. The conditions most propitious for their germination are during muggy, foggy, damp weather, or after spring and summer rains, when the evaporation from the hot soil saturates the air with moisture, which is deposited as heavy dew at night. It is at this time that spraying should be applied with the effect of nipping in the bud the nascent fungus attacks. If vignerons would bear this advice in mind and hasten to spray their vines within twenty-four hours of wet or muggy weather, the attacks of anthracnose, and oidium also, on the most susceptible vines will be diminished. When grapes are full grown and ripening they are much more resistant, and precautions may be dispensed with.

**WINTER PRUNING AND SUMMER PRUNING.**—These two subjects are too comprehensive to be included in this article, and, besides, they have already been dealt with in former articles, to which the reader is referred. There are various other details connected with viticulture, such as grafting, drainage, &c., &c., but these do not come within the scope of the present article; they will be taken in hand in future articles.

The various details of viticulture dealt with in this article have necessarily been touched upon somewhat briefly, but the writer trusts that even so the advice given may prove of some assistance to those who intend to give it a trial.

## FEEDING HORSES.

A PAPER on the feeding of horses was read recently before the Glasgow Agricultural Discussion Society by Mr. T. B. Hamilton. He said:—

In olden times horses had to subsist upon the produce of the farm, or the surrounding districts, so that their diet consisted almost entirely of oats, barley, beans, hay, straw, and roots, and, within my own recollection, not only were the horses engaged on the farm fed upon oats and hay, according to the discretion of the man who worked them—in quantities which I may say had generally no direct relation to the capacity of the horse's stomach—but they received every night, after coming in from their hard day's work, a large pailful of boiled food, the principal ingredients of which were barley, beans, roots, and wheat or oat chaff. It will not be wondered at that, fed in such quantities, and after a fatiguing day's work, when the process of digestion is least active, on a much too highly albuminoid diet, colic cases were of frequent occurrence, and the mortality was high. I do not wish to convey that I condemn the practice of giving boiled food absolutely; there are many cases where (properly prepared and judiciously administered) the use of boiled food is attended with the very best results; as, for instance, when a horse is in a low condition, recovering from a prostrating illness, or is suffering from some dental affection. Then in many instances it is the only practicable way of using up certain farm products, such as damaged grain, of which there will be a very large quantity throughout the country at the present time, the result of the unfortunate harvest. In this way oats, although discoloured, or even slightly altered chemically by exposure, when used in association with a proper proportion of peas or beans, roots and chaff, make an excellent nutrient food for horses doing hard work. At all times the greatest care must be observed in the use of boiled food, as from its consistence horses are very apt to swallow before subjecting it to the requisite mastication, which must be very complete and thorough in the case of all food stuffs containing a large percentage of starchy matter, such as barley and Indian corn. The saliva, which becomes intimately mixed with the starches of these foods during the process of mastication, has the power of converting it into a form of sugar, without the change the material, or at least the greater part of it, passes through the alimentary track unabsorbed. This, again, forms a fruitful source of

### INDIGESTION MANIFESTED BY COLIC,

and the fatal results which too frequently follow in its train. It should, therefore, be an important point in the preparation of boiled food to render it as difficult as

## QUEENSLAND GOVERNMENT SAVINGS BANK.

BRANCHES OF THE ABOVE BANK ARE NOW OPEN AT

Adavale	Duaringa	Lowood	Rosedale
Albion	Dunwich	Mackay	Rosewood
Alpha	Eidsvold	Mackinlay	Sandgate
Allora	Emerald	Marceba	Sellheim
Amby	Emu Vale	Marburg	Shipping Office
Aramac	Engelsburg	Maytown	Brisbane
Angathella	Esk	Maryborough	Southport
Avondale	Eton	Meringandan	South Brisbane
Ayr	Eulo	Mirani	Springsure
Banana	Fernvale	Miles	Stanthorpe
Barcaldine	Fortitude Valley	Mitchell	Stanwell
Beaudesert	Gatton	Morven	St. George
Beenleigh	Gayndah	Mount Garnett	St. Lawrence
Blackall	Geliam	Mount Morgan	Surat
Bogantungan	Georgetown	Mount Perry	Tallebudgera
Bollon	Geraldton	Mungindi	Tambo
Boonah	Gin Gin	Murphy's Creek	Taroona
Bowen	Gladstone	Muttaborra	Terror's Creek
Brisbane	Golden Gate	Nambour	Tewantin
Bundaberg	Goodna	Nanango	Texas
Burketown	Goondiwindi	Nebo	Thargomindah
Caboolture	Gowrie Junction	Nerang	Thornborough
Capella	Grangechester	Nobby	Thursday Island
Cairns	Gympie	Normanton	Tiaro
Camooeal	Halifax	North Pine	Toowong
Cardwell	Harrisville	Northern Railway	Toowoomba
Childers	Herberton	Nundah	Torbanlea
Chinchilla	Helidon	One Mile Creek	Torren's Creek
Charleville	Howard	Oakey	Townsville
Charters Towers	Hughenden	Oxenford	Walkerston
Clermont	Ingham	Paddington	Wallangarra
Cleveland	Ipswich	Pentland	Walloon
Clifton	Irvingbank	Pialba	Wallumbilla
Cloncurry	Isisford	Pittsworth	Warwick
Coen	Jericho	Port Douglas	Wellington Point
Comet	Jondaryan	Proserpine	Westwood
Cordalba	Jundah	Queensport	Winton
Cooktown	Kilkivan	Queenton	Woodford
Croydon	Killarney	Ravenswood	Wooloongabba
Crow's Nest	Kynuna	Ravenswood Junction	Wyandra
Cumberland	Laidley	Redcliffe	Yangan
Cunnamulla	Lake's Creek	Red Hill	Yeppon
Dalby	Landsborough	Richmond	Yeulba
Degilbo	Leyburn	Rockhampton	
Drayton	Longreach	Roma	

And New Branches will be Opened throughout the Colony as required, Deposits to any amount, from 5s. upwards, can be made at any of the above Banks during the ordinary office hours, and on Saturday evenings, subject to the conditions as to the rate of interest as under.

Interest will be allowed on deposits not exceeding £200 at the rate of three pounds per cent. per annum; on deposits exceeding £200, the above rate of interest will be payable on £200 part thereof, but no interest whatever will be payable on the residue, except in the case of Funds of any Friendly Society, registered under "The Friendly Societies' Acts."

Further information can be obtained by applying, either by letter or in person, at the Treasury, Brisbane, or at any of the Branch Offices.

The Treasury.

By His Excellency's Command, ROBERT PHILP.

possible for horses to bolt it, by using cut hay or straw of sufficient length to enforce the requisite mastication and salivation before it passes into the stomach. There are four elements which are essential to life—namely, carbon, hydrogen, nitrogen, and oxygen, and these exist in various proportions in the food-stuffs which are thus classified—organic or combustible, and inorganic or incombustible. The organic are divided into two classes, nitrogenous and non-nitrogenous. The former represent the albumens, and the latter the carbohydrates or starches. The function of the albuminoid or nitrogenous material is the repair of tissue waste—to assist in the formation of fat to a less degree, and to produce energy by absorption of oxygen. The feeding value of all food-stuffs is decided by the proportion of this matter, which exists in a potential form, to that of the fats and carbohydrates. The white of an egg is the purest type of albumen, all the waste products of which leave the system through the medium of the kidneys in the form of urine, which is simply the product of the oxidation of the nitrogenous constituents of the body. The danger, therefore, of feeding an animal on a rich albuminoid diet when it is resting, and there is therefore little tissue waste, will be apparent to all. It is a fruitful source of a disease termed azoturia, which is manifested frequently when an animal is suddenly put to work after resting, but which can easily be avoided by paying proper attention to the composition and quality of the feed, as well as to the temperature of the stable and giving of the necessary exercise. Fats contain 80 per cent. of carbon and 10 per cent. of available hydrogen. This fact enables them to take first place among all food-stuffs, in respect of the amount of heat and energy obtained from combustion in the body. Their particular function is the regulation of animal heat, and in this way they economise the use of albumen. Carbohydrates represent the starches, and their function after digestion is the production of energy and animal heat by oxidation. Their action and use is, therefore, similar to fats, but they are two and a-half times less valuable from a nutritive point of view. Their digestion is carried on principally by the action of the saliva and pancreatic juices, which convert them into an absorbable substance termed glucose. The saline matters of the inorganic group are also important, as, besides assisting very materially in digestion and assimilation, they serve various other functions within the body. They are specially useful in preserving alkalinity of the blood, and eminently necessary to the formation of bone and muscle, and the removal of waste products out of the system. If in the selection of a diet for our horses we were restricted to a single class of grain, oats undoubtedly stand out ahead of all others as being the one containing in the best proportion all matter necessary to life, and would, therefore, be the choice of every horse-owner as being best adapted to supply the material which an animal gives off while doing work; but, as several kinds are available, I should certainly never hesitate, but should immediately prefer

#### A MIXED DIET,

as being equally as healthy and much less expensive. Many horse-owners, I know, continue to feed in the old way, but the practice of single dieting is not nearly so common as it used to be, owners having to some extent got over the prejudice which for such a lengthened period existed against the use of Indian corn. This grain, which in some countries has for long been the staple diet, is the only new feeding factor which has been introduced into this country and made general use of during the last 20 years. The success which has pretty generally attended its use in large cities, where the mixed diet prevails, may have had some effect in bringing about the change of opinion; but, principally, I think the reason is that horse-owners themselves are now paying more attention to the chemistry of food and its functions. Before proceeding further, I should like to say that I am indebted to Mr. John Young, general manager, Corporation Tramways, who personally superintends all matters pertaining to the feeding of the horses of the department, for access to the records of cost of provender, deaths from dietetic diseases, &c., all of which have been carefully and systematically noted from the initiation of the system in 1894 to the present date. Some of these ascertained facts I intend to put before you, in the hope that they will prove interesting by demonstrating the actual effect over a large stud of horses of a system of feeding in which Indian corn, as the agent of supplying



# E. J. CLARK,

Direct Importer of  
High Grade Bicycles and Cyclist  
\* Requisites. \*

Any Make of Cycle Repaired or Fitted with a Free Wheel,

... ALL WORK DONE ON THE PREMISES ...

## TOOWOOMBA CYCLE DEPOT,

303 RUTHVEN STREET.

# B. J. BEIRNE,

SOLICITOR, CONVEYANCER &c.,

COMMISSIONER FOR AFFIDAVITS,

NO. 7 BEIRNE'S CHAMBERS,  
MARGARET STREET TOOWOOMBA.

# W. HODGEN,

A.R.I.B.A.,

Architect and Valuator,

BEIRNE'S CHAMBERS,  
MARGARET STREET, TOOWOOMBA.

the starches and fats required, has entirely displaced oats for nearly four and a-half years. Where the stud is numerically large

#### THE COST OF PROVENDER

becomes a question of grave importance, inasmuch as the addition of a very small amount per horse per week may total many thousands of pounds per annum, and thus materially affect the financial success of the undertaking in which the animals are engaged. This being so, it must be fully evident to everyone that to manage successfully the feeding of a large number of horses on the most economical lines those in charge must, with thorough knowledge of the uses and composition of the various food-stuffs, study the markets so as to take advantage of the fall in price of any particular class of grain by substituting it in its proper proportions for some more expensive food-stuffs. They can thus ensure that the same ratio of albuminoids to carbohydrates and fats may be continued, and in this way a considerable saving in money may be effected, with results in health and condition practically the same. In July, 1894, when the Glasgow Corporation took over and commenced the working of the extensive system of tramways, the stud numbered upwards of 3000 horses. These had been gradually accumulated during the four or five months previous, and were drawn from different parts of the world, notably the United States of America, Canada, France, Belgium, Ireland, and Wales. The majority were in a very green condition, although five and six years old, particularly the representatives of the States and Canada, from both of which countries we received large numbers of excellent trammers. You will not, therefore, be surprised to learn that, after having been exposed to the inclemency of the weather during the voyage across the Atlantic, many of these animals developed severe colds and chest affections shortly after arrival. In fact, very few escaped some form of illness, and on July 1 a large number were fit only for partial or half work. In this connection I may point out that only two of these 3000 horses had to be returned to the dealer as bad workers. I don't know whether this may be considered as a testimonial to the honesty of those who supplied them, to the careful handling of the car-drivers, or to a natural love of the horses for tramway work. Perhaps a little of all three helped to produce this remarkable result,

#### THE PROCESS OF CONDITIONING

followed the usual methods which are adopted in the preparation of horses for future work—namely, the giving of work according to physical fitness, and a diet in proportion to the effect of the work done. It usually occupies about three months from the date of purchase of a tramway horse before it can be said to be fit for full work, and until that time has elapsed any work it may perform during the period of preparation is not taken into consideration in calculating the weekly milage to be done by the number of horses in the stable. At first, on account of the green condition of our horses, 30, and in some cases 40, horses were required to supply sufficient power to enable a car to complete a full day's work, which at the present time is easily and comfortably performed by 10 seasoned trammers. The object to be kept in view is the building up of the muscular frame without supplying fat in unnecessarily large quantities. Our conditioning feed consisted of:—Oats, 5 lb.; maize, 6 lb.; beans, 2 lb.—13 lb. (grain); hay, 10 lb.; straw, 2 lb.—12 lb. (bulk). Total, 25 lb. This mixture shows an albuminoid ratio of 1·6, 11 lb. of the 25 lb. being the amount of material capable of complete digestion and assimilation. Until October, 1896, or for a period of exactly two years and three months, oats continued one of the ingredients of our standard mixture, but since that time it has only been in use on two occasions, each an unimportant length of time, so that, practically speaking, the entire stud would have been fed for a period bordering upon four and a-half years on

#### A MIXTURE CONTAINING NO OATS.

During the whole of that time the horses have maintained their condition, and their efficiency has been at least equal to what it was when oats formed part of the standard food. With regard to the effects of the change of diet, I find from the records that deaths, as the result of dietetic causes, are as follows:—With oats, 107

# T. Hilless & Co.,

In thanking the Ladies and Gentlemen of Toowoomba and District for their kind patronage during the past year, beg to inform them that they have always a Choice Selection of . . . . .

**TWEEDS AND PLAIN AND FANCY COATINGS,  
BEDFORD CORDS, BUCKSKIN, WEST OF ENGLAND WHIPCORD,  
AND NEW ZEALAND SADDLE TWEEDS, SERGES, ETC.**

Inspection Invited. All Tweeds Thoroughly Shrunk.  
Fit and Workmanship Guaranteed.

**PRICES STRICTLY MODERATE.**

**T. HILLESS & CO.,**  
**.... TAILORS ....**

MARGARET STREET, TOOWOOMBA.

---

**W. \* SOLLEY,**  
**|| GROCER ||**

RUTHVEN STREET, TOOWOOMBA.

Opposite the Imperial Hotel.

---

**Groceries of Every Description.**



None but the Best Brands of TEAS kept in Stock.  
HAMS and BACON of the Primest Quality . . . . .

---

**ALL ORDERS RECEIVE PROMPT ATTENTION.**



per cent. average stud per annum; without oats, 218 per cent. average stud per annum. In other words, a death has occurred from these causes yearly of one in every 500 horses, practically the same with both feeds, and very infrequent in either. While these are the only fatal cases, I may add that cases of colic from indigestion are very unusual. The daily rations issued to each cart horse—the average weight of which is 1100 lb.—are:—Maize, 10 lb.; peas, 5 lb.—15 lb. (grain); hay, 9 lb.; straw, 4 lb.—13 lb. (forage). Total, 28 lb. It represents an albuminoid ratio of 1.6; about 1.4 lb. of the 28 lb. are actually digestible. The cost of this feed at current prices works out at 7s. 8-84d. per week, which includes cost of preparation. If oats were substituted for the maize and peas, and the hay and straw were allowed to remain in the same proportions as above, 22 lb. of oats would be necessary to supply the same feeding value and maintain a like albuminoid ratio. The feed would thus be:—Oats, 22 lb.; hay, 9 lb.; straw, 4 lb.; total, 35 lb. And the cost of this ration at current prices would be 9s. 8-99d. per horse per week, an increase on the cost of 2s. per horse per week. The saving of the amount can be calculated by each horse owner here for himself. In the tramways departments, with over 4000 horses, it means many thousands of pounds yearly. Of course, I do not think many horse owners nowadays would confine themselves entirely to oats as a grain, but some still hang on to a mixture in which oats form a costly part, under the impression they are thereby conserving the health of their stud. If the fact in health results which I have been able to give mean anything, they clearly prove that, when desired, maize may be substituted as a more economical constituent, without any risk of injuring the animals to which it is given. In making these remarks, I am aware that I am entering on contentious ground, but, as a result of my experience, I must maintain that Indian corn, when properly blended with peas or beans, carefully broken and mixed with cut hay and straw, makes an ideal feeding for city horses, whether engaged in fast or slow work. No feed, however perfectly it may be blended and prepared, can be beneficial to those to which it is supplied unless every care is shown in

#### THE STABLE MANAGEMENT.

Perhaps tramway work, in which each animal is only engaged regularly for about three hours in the 24, lends itself to a perfect system of feeding and other stable arrangements. In connection with this I am able to give the instructions to strappers which are posted in every yard, and carried out in every detail. They are as follows:—All working horses to be fed six times daily—First feed, 6 a.m.; second feed, 8.30 a.m.; third feed, 11.30 a.m.; fourth feed, 2.30 p.m.; fifth feed, 5.20 p.m.; sixth feed, 8.30 p.m. All horses are to be watered shortly before being fed. Horses going on duty are to be fed not less than one hour and not more than two hours before leaving the stable. All feeding to be damped in cooler and then thoroughly mixed before placing in manger. Coolers are to be cleansed out after each feeding. The proper amount of water for damping chaff is two pailfuls to each sack of feeding. Each sack of feeding contains the requisite amount for two horses per day. A tablespoonful of salt is to be dissolved in each pailful of water before mixing with the food. All feeding left in mangers is to be collected and put in the coolers for steaming. These instructions map out in every particular the procedure of each day of the week in all our stables, so that at any time it is possible to tell exactly what is going on, and at no time is anything relating to feeding left to the discretion of the man in charge. The

#### DAMPING OF THE FOOD

is rigorously enforced, as, besides acting as an appetiser by liberating the natural aroma of the hay, it is also of great assistance as a digestive solvent by allowing the saliva to permeate the food more rapidly while in the mouth. It must not, however, be used too lavishly, or, by lowering the temperature, it may retard instead of increase the activity of the digestive process. Regularity in feeding is of the utmost importance, as the animals very quickly learn when to expect their food, and digestion is always most actively carried on at such times. In addition to the standard mixture, the following auxiliaries are issued:—

Treacle—1½ lb. per horse per week—cost ½d. per horse per week.

**George W. Westwood,**  
 RUTHVEN STREET, TOOWOOMBA,  
 GLASS, OIL AND COLOR MERCHANT, SIGNWRITER, GILDER,  
 DECORATOR, PAINTER, AND GLAZIER.

Paper Hangings from 6d. per Roll.

Quotations on Application. Jobbing Executed. . . .

. . . . Work undertaken in any Part of the District.

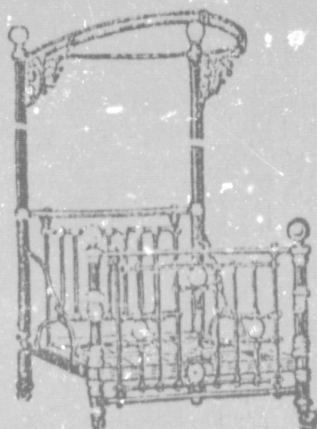
**EDEN & DODS,**  
 (C. S. EDEN) (J. S. DODS)

**SOLICITORS,**

CONVEYANCERS, PATENT AGENTS, ETC.,

. . . . MARGARET STREET, TOOWOOMBA.

TRUST MONEY TO LEND ON APPROVED SECURITIES.



**J. ROWE,**  
 HOUSE FURNISHER,  
 TOOWOOMBA.

NEW and SECOND HAND BEDSTEADS and  
 FURNITURE of all kinds to Suit Everybody.

CROCKERY and TOILET WARE in Great  
 Variety.

Houses Furnished Throughout or any Article of  
 Furniture sent on Receipt of Order.

INSPECTION AND CORRESPONDENCE INVITED.

SEND FOR PRICES

**C. W. HAMILTON,**  
 SOLICITOR, CONVEYANCER, ETC., AND NOTARY PUBLIC,  
 RUTHVEN STREET, TOOWOOMBA.

Commissioner for taking Affidavits for Queensland, New South Wales,  
 Victoria, South Australia, and Fiji.

TELEPHONE NO. 2.

CABLEGRAMS—"HAMILTON,"  
 CODE-UNICODE."

Oatmeal— $2\frac{1}{2}$  lb. per horse per week—cost 2d. per horse per week.

Pea-meal— $2\frac{1}{2}$  lb. per horse per week—cost 2d. per horse per week.

Bran— $2\frac{1}{2}$  lb. per horse per week—cost 2d. per horse per week.

Total cost of these extras is  $6\frac{3}{4}$ d. per horse per week. Every day each animal receives one of its feeds in a steamed condition. This is arranged as follows:—Any feeding which has been left uneaten in the mangers is collected before fresh feeding is put in and placed in a large cooler. To this the daily quantity of treacle is added, then boiling water is poured over it until thoroughly saturated. A covering of bran is then added, and the mixture allowed to stand for three hours, or until next feeding time. This treatment provides an attractive and easily-digested feed, but not one which the animal can swallow without perfect mastication. Excellent results in condition attend the use of food so treated and, as digestion is much facilitated by the softening of the grain, colic very seldom occurs among the horses after partaking of their mixture prepared in this way. It is very important to the successful feeding of a large stud of horses that food-stuffs should be of the very first quality, and that all dust should be sifted, and other extraneous matter removed before distribution to the stables. For this reason the food for all our depots is mixed at and sent out from one central granary, and the method of operation there is as follows:—The grain is discharged from lorries into a large hooper fitted with wire netting, through which it passes and is raised in bucket elevators to the top flat, and run along in a screw, from which it is precipitated through shoots into large bins in any part of the various flats. From these bins the grain is run down the shoots to a screw in the bottom flat, and thence into elevators to the top flat, and passed through fanners to remove dust, &c. All nails and small pieces of iron are extracted by powerful magnets, when the grain is on the way to the bruisers. After passing through the bruisers the grain passes into a large hooper, and thence to the mixing machine. The hay and straw, while being passed through the cutters, is fanned to remove dust, and then carried by elevators to the top flat, where it is passed over riddles to remove any part improperly cut, &c. It is then passed on to the mixing machine, into which, by an automatic arrangement, the necessary quantities of grain and chaff are precipitated, and after being thoroughly mixed it is passed through a shoot into bags, almost automatically. These bags are stowed away on a loading stage, from which they are built on lorries and forwarded to the various depôts of the department throughout the city. During the year for May 31, 1900, for our average stud of 4000 horses, there was dealt with at the granary a total weight for feeding of over 1000 tons, in addition to which there were 150 odd tons of treacle and about 4000 tons of moss litter. The latter, of course, does not come in through the granary. The total cost of this immense quantity of provender was about £90,000, and the following is a statement showing the year's expenditure for the preparation of same and litter, less the amount realised for manure sold, showing the average cost per horse per week:—

	Cost.	Average cost per horse per week.
	£	s. d.
Grain, hay, straw, &c. .. .. .	97,500	7 7½
Preparation at granary:—		
Wages, £2100		
Dross, 295 .. .. .	2,595	0 2½
	£89,085	7 10
Add moss litter .. .. .	4,767	0 5
	£94,662	8 3
Deduct amount realised for manure sold	3,815	0 4
	£90,840	7 11



# W. A. POLGLASS,

... TAILOR and MERCER ...

RUTHVEN STREET, TOOWOOMBA.

Has always in Stock, and arriving by each Mail,

An Up-to-date Stock of Tweeds, Worsteds, Indigo Blue  
Serges, Riding Materials, &c., &c.

And a full range of . . . .

Gents' Dress Shirts, Neglige and Tennis Shirts, Hats of all  
kinds, Ties, Collars, Braces, Silk Handkerchiefs, &c.

**W. A. POLGLASS**

# P. CHRISSEN,

Jewellery Manufacturer

... AND ...

Watch and Clock Maker,

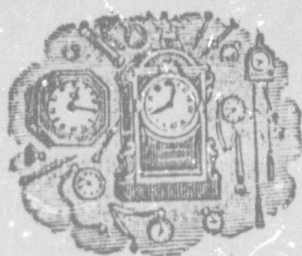
RUTHVEN STREET, TOOWOOMBA.

The Stock is New, and comprises some of the Latest Styles of  
Brooches, Rings, &c., including many Pretty Patterns.

**P. CHRISSEN**

Has now a Large Assortment of GOLD and SILVER WATCHES,  
by the best English makers; also, American WALTHAM WATCHES.

**WATCHES, CLOCKS, AND JEWELLERY REPAIRED**  
**WITH CARE AND PROMPTNESS.**



## PURE-BRED PIGS.

At a meeting of the Farmers' Institute in Pawnee City, Nebraska, Mr. John Blair read a paper, entitled "The thoroughbred hog as a money-maker." After giving particulars of his own long experience which went to show how profitable pure-bred animals are, Mr. Blair discussed another phase of the question, which is of importance to swine-breeders everywhere—i.e., the tendency towards delicacy.

"This is a charge often made against pure-bred stock of all kinds. So far as the hog is concerned, this charge is not altogether without foundation, for I think many of our pure-bred hogs, as well as grades of mixed breeds, are too fine-boned and small to be profitable. There are several causes for this that I might here mention. One is the constant use of immature breeding animals, selected from hogs of that type, and fed highly upon corn in their infancy, the result of this practice reducing the size and quality of bone of any breed of swine. The tendency is to too much fat rather than bone and muscle. It is difficult for the pig to make bone and muscle out of a food that does not contain these elements to any material extent. The remedy is this: Use more clover, alfalfa (lucerne), and other grass, oats, barley, oil meal or shorts in connection with corn. The creamery fellows will tell you to milk more cows, sell them the cream, and feed the milk to the pigs. I presume the advice is worthy of consideration, but as I have had no experience in that method of feeding, I am not qualified to say much, if anything, regarding the effects or profit.

"Have we reached a climax? I answer, no. Someone just about hit the nail on the head when he said something like this: 'The striking difference now apparent among other various breeds must become less marked and must gravitate toward the same model—that of a perfect hog, at the same time having in mind the one common purpose—viz., the greatest amount of pork at the least cost.' The ideal form must adjust itself to meet the requirements of the consumers and producers. That form must of necessity approach a common standard, since the end of all is the pork barrel."

## FAVUS IN POULTRY.

FAVUS is a disease produced by a minute parasitic fungus, known scientifically as *Achorion Schonleinii* (Remak). This fungus attacks the comb, wattles, and neck, &c., of birds, and causes the feathers of the latter to fall off. Sometimes one side of the neck only may be affected, becoming quite deplored, whilst the other shows no signs of invasion; but, as a rule, it is the comb that suffers first and most from the attack.

*Tinea favosa* is common to man, the cat, dog, rabbit, and is particularly prevalent in rats and mice. Mr. J. White Fox states that it is rarely met with, however, in human beings in this country.

It is very destructive in poultry-yards, and, being highly contagious, often spreads with great rapidity. A single diseased cock soon contaminates the whole run.

The first signs of an attack of favus are small, pale, irregular, cuplike spots on the comb or wattles, generally appearing on the comb first. These spots grow together, and sooner or later form a confluent covering of a dirty yellowish-grey substance, which is often arranged in concentric layers. These crusts often grow to a considerable thickness. When present on the comb or wattles there may be a complete and rapid disappearance of the malady; but when the feathered areas become invaded it is more persistent. I have seen the breast, and especially the rump, denuded by this fungus which, when present on the feathered parts, usually ends fatally unless treatment is resorted to. The feathers become erect and dry and fall off, and leave behind the denuded skin covered with yellowish-grey crusts, showing here and there depressions from which the feathers have fallen. The fungus may easily be observed by scraping the diseased surface or the skin under the crusts, and

# The Gowrie Road Hotel.

**M. HEFFERNAN, Proprietor.**

This Hotel is situated on the main road to Gowrie, and just on the border of the Municipality of Toowoomba. Purchasers of Stock cannot do better than stay at this Hotel. The Best Brands of Wines, Spirits, and Beers always in stock. Good Grass Paddocks. Plenty Water.

## L. F. BERNAYS,

Solicitor, Conveyancer, Notary Public, &c.,

Next Bank of Australasia,

**MARGARET STREET TOOWOOMBA,**

Commissioner of the Supreme Court of Queensland, Victoria, New South Wales, South Australia, Western Australia, Tasmania, New Zealand, Cape Colony, and Fiji.

**TRUST MONEYS TO LEND AT REASONABLE RATES.**

## T. R. Roberts,

WHOLESALE AND RETAIL

## TIN & SHEET-IRON WORKER,

**MAKER OF ALL KINDS OF DAIRY UTENSILS.**

INCLUDING THE

**"ZERO" MILK and BUTTER COOLERS.**

**Tin, Iron, & Copper Boilers, Meat Safes, Cams, &c.**

.... ADDRESS ....

## CITY DUSTPAN,

**RUTHVEN STREET,  
TOOWOOMBA.**



examining the debris under the microscope. It will then be seen to consist of a number of fine threads, the mycelia and numerous spores, sometimes nearly the whole mass composed of the latter. To examine the fungus, the debris from the skin and crusts should be put on a slide, and then moistened with distilled water and a little acetic acid.

Nearly all breeds seem easily susceptible, but I have never known this disease to occur in Indian game. Zurn states that those of Coochin China are most liable to it.

Care should be taken in handling patients, as the disease can be transmitted to man, on whom it is not so amenable to treatment as in birds. I fancy, however, that the disease can only be planted either naturally or artificially on an abraded surface. At least, in experimenting on poultry, I have found this to be the case.

*Treatment.*—This consists in bathing the invaded parts with warm water and soft soap, and then applying some ointment to destroy the parasite. Nitrate of silver well rubbed into the comb and wattles has been found of great benefit; an ointment of 5 per cent. of the nitrate of silver in lard may be used for this purpose. I have found red oxide of mercury one part, to lard eight parts, an excellent remedy if used for several days. A correspondent of the Board of Agriculture advises "powdered zinc, copper, and iron rubbed on the damp comb." At the recent Poultry Conference at Reading, *thymol* was mentioned as a possible remedy for favus, it having been used successfully in treating ringworm, a somewhat similar parasitic disease in the human subject.

In any case, it is most essential to well foment the diseased parts previously to applying the ointment, and to remove as far as possible all the favic crusts with a blunt knife. One cannot be too careful in examining a fresh bird before turning him into the run, which, needless to say, should not be done if any signs of favus are noticed upon it.

Should the disease disappear, the bird should be at once isolated and treated, as when the parasite reaches the feathered tracts it is much more difficult to eradicate. —Fred W. Theobald in the *Journal of the Board of Agriculture*.

## FUMIGATION OF INSECT PESTS.

THE great drawback to more general adoption of fumigation for the various scales that infest fruit trees lies in the difficulty of adjusting the tents. Where a man and a boy can go into the orchard with a spray pump, and get over quite a large number of trees in the day, it requires a gang of careful men to fumigate a comparatively very much smaller number of trees. Certainly, fumigation which under the ordinary system may be said to require at least one hour per tree to do everything with the necessary care, will effect a result that cannot, perhaps, be achieved, as in the case of red scale, in four or five sprayings.

The tents hitherto used in New South Wales are after the pattern of those adopted in California. There, however, the trees are generally of greater proportions than ours, and the system under which citrus orchards are worked makes it much easier to get for precise work like fumigation, at all times, the requisite labor. In the United States, Professor Johnson, who has had wide experience in spraying, has found that white California sheet tents are right enough for irrigated orchards, trees of smaller habit of growth can be more expeditiously and effectively treated in what he calls box tents, and which are really of the same style as the little canvas-covered frames of the Fruit Expert, Mr. W. J. Allen, designed and illustrated in his orchard notes as suitable for the handy treatment of nursery stock.

In describing his fumigator, Professor Johnson says:—"The effectiveness of this gas depends largely upon the accuracy with which the cubic contents of the space enclosed is estimated. It is difficult to obtain with exactness the cubic content of a loose tent covering a tree. To overcome this difficulty I perfected a canvas or box tent which I call the 'Emory fumigator.' In my first experiments the boxes

LOOK UP  
 \* THE \*  
 London Tailoring Company,  
 FOR THEIR  
 Indigo Serge Suits,  
 £3 3s.

To Farmers, Graziers, and Others on the Darling Downs.

FRED. ROBINSON,



Blacksmith and  
 Wheelwright . .

Has REMOVED to New and Commodious Premises

. . . IN RUTHVEN STREET . . .

(Opposite the Railway Bridge Gates).

WAGGONS AND DRAYS made to Order—Best Material Guaranteed.

BLACKSMITHING and WHEELWRIGHTING in all its Branches.

All Kinds of AGRICULTURAL IMPLEMENTS Made and Repaired.

FRED. ROBINSON (late of Margaret Street).

were constructed on a large scale, so as to cover trees varying from 15 ft. to 20 ft. in height. The boxes were made with hoods which extend from 7 ft. to 10 ft. above the top of the box. They were handled by means of rigging. It requires three or four men to operate an outfit of this kind, the help depending upon the number of fumigators in use. It requires one man to look after chemicals and keep time, while two or three others are necessary to handle the boxes and rigging. The cost of the Emery fumigator depends upon the size. A very handy and generally useful size is the 5 feet square at base and from 8 ft. to 10 ft. in height, not counting the hood extension. These boxes are made of 8-oz. cotton duck, such as is used in the army for tents and sails. The cloth is tacked over the four sections, the box being fastened together afterwards with screws. The hood was fastened securely around the top, and it was ready for use. When trees are under 8 feet in height a smaller box can be used to good advantage. A box 5 feet square at base 7 ft. to 8 ft. high, with flat top, is perhaps the most useful in orchards for trees of this character."

Professor Johnson quotes a case where, with fifteen of these fumigators in use, 10,000 Japanese plums and several hundred peach-trees were successfully treated last autumn for 3d. per tree:—"Three strips of ducking, each 20 feet long, were stitched together and securely fastened around a light wooden frame. Another piece of cloth was then tacked over the top and around the edges, resulting in a gastight enclosure. Boxes of this character cost about £1 each. At the same time the cloth was not injured. After the work was done, the duck was removed from the boxes and used as wagon-covers for hauling fruit. Tents or boxes made in this manner are given a heavy coat of boiled linseed-oil; this makes them perfectly tight and more durable.

"The chemicals used for the fumigation of orchard trees are the same as for nursery stock, the proportion, however, varying slightly. In the nursery 0.25 gramme cyanide per cubic foot space enclosed is used, while in the orchard only 0.20 gramme per cubic foot is necessary. In estimating chemicals follow instructions given in previous issues for the fumigation of nursery stock, and heed cautions cited."

All details as to quantity of cyanide, &c., based on work carried out in New South Wales can, however, be found in Mr. Allen's table.

This method is not easily applied to very large trees, but it seems to be the coming remedy for younger trees, especially those under 10 feet in height, in orchards where scale insects have become established. The work can be done quickly, and the cost of equipment is not very great.—*New South Wales Agricultural Gazette*.

---

## CHEESE-MAKING.

---

(By M. A. O'CALLAGHAN, the New South Wales Dairy Expert.)

THE passing of the Commonwealth Act has put rather a different aspect on cheese-making in this State. Hitherto we would have had to pay toll on any cheese which we might send to most Australian markets other than Sydney, while Victorians, Queenslanders, and New Zealanders had free access to our local markets. Now there is a certainty that we shall have a free market in any part of Australia, while there is the probability that cheese-makers in all other parts of the world, even in New Zealand, shall have to pay a tax before they can put their goods on Australian markets. This means that New South Wales cheese-makers should be able to get a better market for a really good article. New Zealand, because of its cooler climate and better watered pasture lands, is more suitable to high-class cheese-making than almost any part of New South Wales, still there are parts of this State where the pastures are free from noxious weeds, where the undulating lands are well watered, and where the temperature is seldom very high, and there, with due care, a high-class Cheddar cheese might be made. It should be clearly understood that injurious fermentations, aided by high temperatures and a muggy



# FILSHIE, BROADFOOT & CO., LTD.,

Saw, Planing, and Moulding Mills.

TOOWOOMBA AND RAVENSBOURNE.

**TO PERSONS ABOUT TO BUILD, CONTRACTORS, WHEELWRIGHTS,  
AND OTHERS.**

Our Toowoomba Mill and our new Mill at Ravensbourne, being now replete with all the latest Wood-working Machinery, we are now in a position to Supply all classes of **TIMBER** at the **LOWEST POSSIBLE RATES**.

**Mouldings, Architraves, Skirtings, Cornices, Spokes, Felloes,  
Navës, Shafts, Turnery, Band Saw Work, &c.**

Our Dressed Timbers are acknowledged to be the best in the District, and to further assist our Customers, we have erected Large Drying Kilns, so that they can rely upon getting Thoroughly Seasoned Timber.

**Dressed Boards Tongued and Grooved up to 18 Inches.**

**Filshie, Broadfoot & Co., Ltd.,**

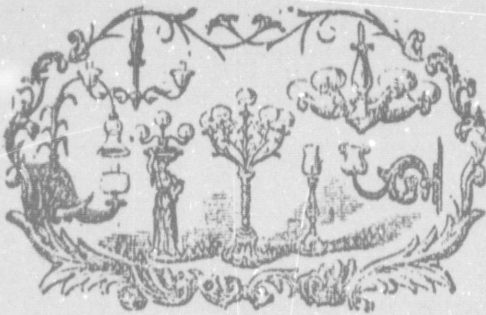
**BRIDGE STREET, TOOWOOMBA, AND RAVENSBOURNE.**

**ALICK FILSHIE,**

**LICENSED**

**Plumber and  
Gasfitter,**

**Tin, Zinc, and Iron  
Worker,**



**WHOLESALE AND RETAIL**

**Guttering and Ridgcap Manufacturer,**

**MARGARET STREET, TOOWOOMBA.**

**Galvanised Iron, All Lengths and Guages.  
Stores and Stations Supplied. . . .**

**. . . Water Tanks, All Sizes.**

atmosphere, affect cheese-making much more than butter-making, and if good cheese is to be made in this State, the milk must have special treatment. Fermentation proceeds very rapidly in milk during our summer weather, and for cheese making it is necessary that the milk should be carefully controlled from the moment it leaves the cow's udder until it is made into the finished product. If possible, this is even more necessary with milk intended for soft cheeses, such as Stilton or Gorgonzola, than with hard or pressed cheeses like Cheddar or Cheshire. The milk should be passed through a strainer, and then over a cooler or aerator, as soon as it is milked. Factories making cheese would do well to get the farmers to deliver the milk twice a day during summer, so that the cheesemaker might control the evening's milk by placing it in a vat kept cool by the circulation of cold water or brine, because if the night's milk should become too acid (milk for cheese-making should never be allowed to develop more than .23 of 1 per cent. of lactic acid) by morning by quality of the entire batch of cheese will be lowered. Farmers who hold the milk overnight would require to strain and aerate it as pointed out, and then would do well to stand the vessels containing the milk in cold water. Another extremely important item in cheese making is that the cows should have clear running streams in which to drink; stagnant pools and low, marshy rank pasture lands are fatal to the manufacture of good cheese. I have given below a short description of the technique of English Cheddar, and of some soft new milk and cream cheeses. Cheese-makers who have been accustomed to making Cheddar on the Canadian system as taught by the Hawkesbury Agricultural College will recognise the chief points of difference. Instead of allowing the curd to mat in the vat as is done in the method below described, it is removed from the vat immediately it draws threads about a quarter of an inch by the hot iron test, placed in the draining utensil and stirred by the hand rapidly for some minutes to aerate it and prevent it matting. It is then packed and allowed to mat as in the English system, cut into brick-shaped pieces, and allowed to cheddar, being turned about every twenty minutes. The remainder of the technique is similar to that of English Cheddar, save some details, such as bathing cheese in warm water, which is done to improve the coat, and which is scarcely practicable or necessary in factories where large quantities are made. It has also been found that twenty-four to thirty-six hours suffices to leave the cheese press—factories could scarcely afford to allow cheese to remain three days in press. Cheddar cheese on the English principle is made on the Kameruka estate near Bega with much success, but the Canadian principle will be found to answer quite as well for our trade, and even under trying circumstances the opening up and aeration of the curd immediately the whey is removed will be found to be an advantage. I have been repeatedly asked for the technique of cream cheese-making, and now give details of same, as well as of some other fancy cheeses. The market for these classes of cheeses is very small in Australia, but it is possible to develop a market for any good class fancy cheese to an extent to pay private makers with time to spare. There is at present sold in Sydney a Canadian fancy cheese put up in jars, which is meeting a good demand, and which must be paying the makers handsomely.

#### CHEDDAR CHEESE.

##### *The General English Method—Technique.*

The evening's milk, after being aerated and thoroughly strained, is placed in cheese vat and occasionally stirred. Next morning the evening's milk is skimmed, the cream heated to a temperature of 95 degrees, and mixed with the morning's milk, after which the whole is mixed with the skimmed evening's milk in the vat. The temperature of the whole will now be 70 to 75 degrees.

The temperature of the whole is now raised to 84 degrees by hot water poured into the double sides of the vat, or by steam jet. At this point the acidity of the milk should be ascertained; if 4 fluid ounces of milk can be coagulated by 3 c.c. of Hansen's rennet in from twenty to twenty-five seconds at 84 degrees, the correct amount of acidity has been developed, and rennet may be added at the rate of  $3\frac{1}{2}$  to 4 oz. to 100 gallons of milk which will coagulate in from 45 to 50 minutes. If the milk is not acid enough it may be allowed to remain at 84 degrees a little longer, or

ALWAYS SHAKE HANDS WHEN YOU MAKE A BARGAIN.



And the Only Place to Make One is at . . .

**Benjamin Myers',**  
RUTHVEN STREET, TOOWOOMBA.

—:O:—

WHO IS THE  
**MOST RELIABLE TAILOR** in Queensland,

And Stocks the LARGEST ASSORTMENT OF WOOLLENS and LATEST  
STYLES OF MERCERY ON THE DOWNS.

— Samples and Self-Measurement Forms on Application.

---

**The Austral Studio,**

---

MARGARET STREET, TOOWOOMBA

---

**The Premier Photographic Studio**  
**Of the Darling Downs.**

---

Acknowledged to be THE BEST LIGHTED IN TOOWOOMBA, and the Apparatus  
and Accessories in it are the Most Modern.

Visit the Vestibule, and see the Pictures; their style and finish speak for themselves.

---

**ENLARGEMENTS A SPECIALITY. PRICES TO SUIT THE TIMES.**

WALTER E. PERROUX, Photographic Artist.



a little sour whey may be added. If the milk is very acid a larger quantity of rennet may be used, and the succeeding operations performed quickly so as to prevent the development of too much acidity, or if too sweet a suitable amount of rennet, and the succeeding processes longer delayed. As soon as the curd is ready to cut, which is ascertained by it breaking clear over the finger, it is gently cut with the vertical knife both ways, and afterwards in the same fashion by the horizontal knife. The curd is now allowed to rest for a short time to permit separation of whey after which the bottom and sides of the vat are cleaned with the hands, the curd cut quite small until the size of peas and then allowed to settle for about fifteen minutes, when scalding may commence. It is first gradually heated up to 90 degrees, at which point it is stirred for fifteen minutes, then to 95 degrees, being stirred for fifteen minutes, and finally up to 100 or 102 in cold weather, and stirred with the breaker until in a fit condition for draining off whey.

The curd is fit to gather when it shows a disposition to sink rapidly, has a shotty appearance, and squeaks on the teeth, and gives threads nearly an inch long with the hot iron test. It is now allowed to sink to the bottom, and weighted rack is applied to cause the combination of the curd particles, after which the whole is cut through the centre, rolled up, and pressed whilst the whey drains off. When sufficiently dry the curd is removed in bricks to the curd drier, covered with dry cloths and weighted, cut up and turned occasionally (every half hour) until the curd presents a dry, mellow, rich appearance, tears up stringy, smells acid, and draws 1 inch with the hot iron test.

The curd may now be ground and salted if at a temperature of 75 to 78 degrees (2 lb. of salt to 100 lb. of curd), thoroughly mixed and put into cheese vat at 70 to 75 degrees, first putting warm cheese cloth in cheese vat. Place in press and add weight gradually until weight reaches 10 cwt. at end of two hours (at the first turn of press, whey ought to ooze out freely), and then allow it to remain thus until next morning.

Next morning the cheese is bathed for one minute in water at 120 degrees, the cheese cloth wrung out and replaced under press. Next day grease rough end, place cap on and put under press with smooth cloth. On the third day grease other end, place cap on and put under press until three full days are completed. The weight meanwhile being increased to 1 ton, when the cheese may be strongly bandaged, and, after being weighted and dated, placed in curing room at 65 to 70 degrees. In about ten week the cheese will be fit to use, having shrunk 6 per cent. from green cheese, or to about 15 per cent. from weight of curd. Good cheese when ripening should have an orange-like smell, firm and springy to the touch, and should not heave. Cheese made from sour milk feels less firm and more spongy. In curing-room cheeses are turned every day; to be good the cheese should show greasy and smeary upon testing iron. Only cheese gauze should be used for capping purposes, as if butter cloth or other material is used it is difficult to remove again.

In summer the temperature of the evening's milk should show about 64 degrees in the morning; in winter, 66 to 68 degrees.

When the cheese is stripped it should be of a light-brown colour, as a yellow, greasy colour is not good.

#### COULOMMIERS—SOFT NEW MILK CHEESES—TECHNIQUE.

In the manufacture of this cheese whole milk is used. This is set 82 degrees to 84 degrees F., and  $\frac{1}{2}$  cubic centimetre of Hansen's rennet to every 30 lb. or 2 gallons of milk used is added. Stir constantly for a few minutes, and occasionally for the first two hours (or until the milk sets) to prevent the cream rising; but care must be taken not to stir after the milk sets. The curd will be ready to cut in eight or nine hours, but a little green whey must have collected on the top before the ladling-out commences. The curd is ladled out in fine slices into moulds made double, the top half of which mould can be removed while the cheese is draining. The mats on which the cheese rests should be scalded before use, and the boards used should be of yellow pine or beech. Two or three spoonfuls ought to be put into the moulds a few minutes before filling in the bulk, as this prevents loss through pressure at the bottom. If cream has collected on the top, remove this, and use for

# Chas. Hennessey,

**SOLICITOR and CONVEYANCER,**  
**MUNRO'S CHAMBERS,**  
**RUTHVEN STREET, TOOWOOMBA**

MONEY TO LEND AT LOWEST RATES OF INTEREST.

## J. MELVIN & COY.,



**General Agents, Commercial,  
 Financial, Land, and Estate,**

**HAVE FOR SALE . . .**

AGRICULTURAL, DAIRY, GRAZING FARMS, and AGRICULTURAL IMPLEMENTS.

**AGENTS FOR . . .**

NICHOLSON & MORROW'S HARVESTERS, and CULTIVATORS.

WALTER A. WOODS' CELEBRATED HARVESTING MACHINERY, awarded the World's Highest Prizes; also, over 1200 First Prizes.

MITCHELL & CO.'S CHAMPION LIGHT DRAUGHT PLOUGHS, from 1 to 6 furrows; have gained highest awards on record for Double-furrow Ploughs; winners of 9 Champion Prizes in Victoria for season 1898.

THE ROYAL INSURANCE COMPANY (Queen Branch)—Invested Funds exceed £9,500,000; Annual Revenue, £2,750,000.

THE NATIONAL MUTUAL LIFE ASSOCIATION OF AUSTRALASIA, LIMITED (Established 1869).

GARRETT & SONS' PORTABLE ENGINES and THRESHERS.

CLARK & FAUSET, Brisbane.

THE "MELOTTE" SEPARATOR; Beaten all Competitors.

W. BAILEY'S WROUGHT IRON GATES, RAILINGS, &c.

TRUST MONEY TO LEND.

✻ **ADDRESS: MARGARET STREET, TOOWOOMBA** ✻

## WORKINGMEN!

The place your BOOTS and SHOES is still going, and the values as good as ever.

**WILL WEARWELL & CO.,**

The Cheapest and Best.

One Trial will prove this!

Next door to Provan & Co., Toowoomba.

butter-making, as this spoils the appearance of the cheeses. When the curd has settled into the bottom part of the mould, which will probably be next morning, a mat (made of straw) and board is placed on the lower part of the mould, and the whole inverted. When the cheeses are almost firm enough for the moulds to be removed they are turned, and salt carefully sprinkled on the upper side. The cheeses remain so for eight to twelve hours, or say till next morning, when they are again turned and salted on the other side. The salt will have properly dissolved by next morning, when the tins or moulds can be removed, and the cheeses will be firm and ready for sale. If required, they can be kept for some days, which improves their taste, and in this stage they are generally preferred, though the appearance is not so nice as when the cheeses are fresh. If the cheeses are to be kept they must be removed to a cool room. It is well to wash the mats and boards occasionally in hot water, to which a little permanganate of potash has been added. These cheeses are sold in England wholesale at about 6s. per dozen.

#### GERVAIS CREAM CHEESE.

This is a cheese made two-thirds milk and one-third cream. The technique is as follows. The milk and cream should be of one meal, if possible, and the cream separated. Have both quite fresh. The mixture is set at a temperature of 65 degrees F., a little lower in summer, and a little higher in winter. Mix the two half an hour before adding rennet, and stir carefully. The best cheeses are made from a twenty-four-hours curd, which is obtained by adding 1 drop of Hansen's rennet to each quart of the mixture, first mixing the rennet with a little water. Stir occasionally until the mixture coagulates. If a quicker cheese is required 2 drops of rennet can be added per quart, and the coagulation will be from eight to ten hours. A little whey should collect on the top of the curd before ladling. Use crash cloths for drainage. Ladle the curd out with a round bowl iron ladle carefully, and in fine slices, being careful not to crush or break. About 3 quarts to one cloth is sufficient, the cloth being previously soaked in and wrung out of hot water. The cloth with its contents is then either hung up to drain, or laid over a small drainer made of wood, provided with a wooden follower. Open the cloth once or twice during drainage, and scrape down the sides to ensure uniformity, and when the curd is fairly solid it is slightly salted or not, as desired, and then put into the moulds, which in case of the small cylindrical shape are lined with a special white unglazed paper. In these moulds the cheese ought to remain about three hours to settle and drain. If the curd has drained too much, mix with a little fresh cream. When the cheeses are made in larger sizes special shapes are provided, which are of tin, perforated and provided with a light tin follower, on which is placed a 4 lb. weight. The shapes are lined with fine butter muslin. If the curd is gritty press through a fine cheese-cloth before vatting or moulding. Neglect to stir the mixture when setting causes a precipitation of milk in the bottom of the bowl. This should not be mixed with the other, or it will cause grittiness. A yellow pine or beech board and straw mat is necessary on which to place the moulds, and when ready are sold at 2s. 6d. per dozen wholesale, or 3d. retail. The cheeses should be drained in a room not higher than 60 degrees F.

#### CAMBRIDGESHIRE CREAM CHEESES—TECHNIQUE.

Half a gallon of new milk to  $\frac{1}{2}$  pint, raised to a temperature of 95 degrees to 98 degrees F. Add enough rennet to form coagulation firm enough to put into boxes in one hour. During this time the curd has to be covered up and kept warm. Ladle out without breaking more than can be avoided into the boxes. These are made of clean wood, narrow and high, in proportion, with three pieces of wood nailed across the bottom in the form of slats. Straw mats to fit these boxes are laid over the slats before the curd is put in. When the boxes are filled they are left to drain, and are neither turned or salted. The milk cheeses are made in exactly the same way minus the cream. In England the better ones sell for 1s. each, the others 8d. each. The height of the box is  $7\frac{1}{2}$  inches, length 9 inches, with  $5\frac{1}{2}$  inches. Some of the boxes have only two slats across the bottom. The straw mats go inside.



Try the three F.F.F.

FIELD'S FINE FOOTWEAR.

**FIELD,** without doubt, keeps the Largest and Best Stock of Boots and Shoes in Toowoomba.

Boots made to Order and Repairs done Neatly. TRY HIM.

ESTABLISHED 1866.

ROBERT ALAND,

Importer of

English and

American Hardware,

RUTHVEN STREET, TOOWOOMBA.

W. R. HODGSON,

PHARMACEUTICAL CHEMIST AND DENTIST,

Ruthven Street (next Union Bank), Toowoomba, keeps a Full Assortment of Patent and Homoeopathic Medicines, Perfumery, Sponges, Hair Brushes and Combs, Nail Brushes, Tooth Brushes, Trusses, Toilet Requisites; and, in fact, everything usually found in a First-class Pharmacy.

Physicians and Family Recipes a Speciality.

Country Orders promptly executed and despatched by return mail.

## PORT DU SALUT—TECHNIQUE.

It requires 5 gallons of sweet milk to make one cheese. This is renneted at a temperature of 95 degrees F., and should be ready to cut in thirty to thirty-eight minutes. Take wooden knife and cut carefully into cubes a little more than 1 inch square, then break with the specially made breaker, laying the handle over the edges of the vat and turning it round very carefully. The pieces of curd should be about the size of beans, breaking taking fifteen to twenty minutes, and together with the scalding occupying twenty to twenty-five minutes. It should be scalded up to 104 degrees F., but scalding water may not be above 170 degrees F. or so, and stirring carefully proceeded with while scalding. It should then be stirred till the curd is sponge, rather like caoutchouc, and retains its form when pressed. Draw off whey, and take net with same and ladle, slightly pressing meanwhile to expel whey. Then place in mould, which rests on a board, pressing in the curd thoroughly. A cheese-cloth must have been previously placed in the mould. When all curd is in level, carefully turn over cheese-cloth so as to have only one thickness over curd, then place a follower and about 20 lb. weight as pressure, turn it fine, and then at increasing pressure each time by 5 lb. or more, or up to 35 lb. Next day take off cloths leaving the cheese thus to dry till next morning, when it is again turned and the following morning it is turned and salted heavily on other side and sides. It then remains in the cheese-room till dry—about twenty-four hours, and is then brined daily with weak brine at 80 degrees F. (being taken to a cellar) till cheese is six weeks old. At the end of seven weeks the cheese will be ripe for sale. Port du Salut is a cheese the technique of which is supposed to be a secret confined to the Trappist Monks, but the above system is taught in England.

## CREAM CHEESE.

*One Method, as taught in English Dairy Schools.*

Conditions.—In winter a preservative is not required, but in summer a good preservative should be used with the milk, and if the weather is very bad, a little may be used with the cream as well; 12½ ox. of cheese are got from 1 lb. of thick cream. The old method of setting is preferable to Jersey cream, the latter injuring the flavour for cream cheese. Separated cream is best of all, but you must get your cream off very thick.

Take the required quantity of cream, get it into a clean cloth of very fine calico or linen, and hang it up out of doors, in a draughty but shady place (if there is frost, hang it in a cool cellar or dairy instead) for twelve to twenty-four hours. The time will vary according to the weather. Then take the cloth and place it in an earthenware bowl, when it will be found the cream is much thinner in the mass than on the outside. Get a wooden knife and scrape the thick cream down from the sides of cloth, stir it round so as to mix, and hang it up again for about six hours. Now a cloth of more open texture may be used, and the cream should be changed to a clean cloth at least three times a day, until it is of sufficient consistency to make up with smooth Scotch hands. Times of making vary according to the weather, but the oftener the cloths are changed the shorter the time; but in any case it will take at least three days, even when there is a good drying wind. The oftener the cloths are changed after the first time the sweeter and better the cheese. Sometimes people rise in the night to change the cloths, so as to hasten ripening. The cloths should be washed in hot water and afterwards boiled, taking care to use neither soap nor soda. Of course, these cheese-cloths should be used for this purpose only. As cream cheese is very susceptible to taint, it should be carefully kept away from all such articles as onions, meats, &c.

Weights of these cheeses are 2½ and 5 oz.; prices, about 6s. and 10s. per dozen wholesale in England.

## SHRIVELLED OR PLUMP GRAIN FOR SEED.

MR. A. JOHNSTONE, of South Australia:—"I admit that the wheat plant, if grown on rich land from shrivelled grain, may for one or two years give a fair re-

# T CYCLES.

THE LADIES' AND GENT'S CYCLE OF THE SEASON.

T CYCLES.

THE CYCLE OF THE FUTURE. . . .

Write for Particulars.

T CYCLES.

A HIGH-GRADE MACHINE, MADE FROM  
HIGH-GRADE MATERIAL. . . . .

T CYCLES

ARE FULLY GUARANTEED. . . . .

Call and Inspect.

T CYCLES AND MOTORS.

**SPECIALITIES : ROADSTERS AND RACING MACHINES.**

**REPAIR DEPARTMENT.**—Repairs executed on the Shortest Notice, and any make of Machine Repaired at Southern Prices.

**RE-ENAMELLING.**—Your Old Machine made like new. (We have one of the finest Enamelling Stoves in Australia).

**TYRE** made to Order or Re-rubbered.

**TREVETHAN BROTHERS,**

MANUFACTURERS OF T CYCLES AND MOTORS,

TELEPHONE 229.

. . . . NEIL STREET, TOOWOOMBA.

## Bank of New South Wales.

CAPITAL, PAID-UP - - £2,000,000

RESERVE FUND - - £1,250,000

**HEAD OFFICE: SYDNEY.**

BRANCHES throughout the Colonies of Queensland, New South Wales, Victoria, South Australia, New Zealand, Western Australia, and in London.

AGENCIES in Tasmania, England, Scotland, Ireland, Hamburg, New York, San Francisco, India, China, Ceylon, Mauritius, Singapore, Batavia, and Manilla.

The Bank allows Interest on Fixed Deposits at rates which may be ascertained at the various Offices ; issues Drafts or Letters of Credit ; negotiates Approved Bills, and transacts all other usual Banking Business.

Toowoomba Branch—{ W. S. CLENDENNING, Manager ;  
F. LONGWILL, Accountant.



turn, as it so often occurs in nature, both in animal and vegetable kingdom, that they go back to the grandparent, and so inherit in that way a worse or better stamina than they could derive from their last progenitor; but it would be very bad practice to continue sowing inferior seed if good is procurable. We all know that though the grain may be shrivelled and immature, still the germ of life in its centre may be fully developed; if it is so, then we get as good a sprout as we would from the plump grain. But the young wheat plant requires nourishment until it is able to draw for its subsistence from the ground, and if the seed has been shrivelled, of course the substance is not there to impart that necessary nourishment to enable the embryo plant to produce a strong and healthy existence. I know from experience that vegetable and flower seeds when plump and well ripened always produce a more satisfactory crop than obtained if the seed is not in good condition, and, generally speaking, I have found that no amount of nursing will turn weakly plants into a satisfactory crop; and it comes to this, if the requisite stamina has not been sown in the seed bed, we seldom reap satisfaction in the harvest. Let us take, for instance, the potato, which, of course, is not properly speaking a seed, but a cutting with so many buds and eyes. It is not the case that the crown eyes always send up the strongest shoots? Why? Because they are the most perfectly developed, and are ready to monopolise all the life in the set, and the larger in reason the set is, the stronger will your plant be. I am a believer in uncut sets, for the reason that the ground coming in contact with the cut surface causes the latent germs of decay to set to work at once, and if the ground be wet the set which has been cut does not last long enough to enable the young growth to set up a sturdy plant; in fact, it very often occurs that in moist seasons very many cuts sets do not grow at all, whereas in the uncut excessive moisture does not cause a rapid decay, thereby allowing the full benefit of its constituents as food for the infant fruit. We know that nature's primary object in giving fruit is simply as a covering to protect the seed. As the seed within matures, the fruit ripens; and when the seeds has properly ripened, the fruit decays, and sets free the seed within, so that it may burst forth and take root in the ground. It is different in the case of wheat. The composition of gluten, starch, &c., outside is intended for more than a protection to the embryo plant inside. It is also meant to nurse it and provide it with a certain amount of food until it is able to go alone. I hold that as in the animal kingdom so it is in the vegetable, and no farmer or breeder of stock would think of building up a flock of sheep or mob of horses from anything but the best sires and dams. Then why should they use immature seed, and especially in the production of that staple product and food of man—wheat? My advice would be: Feed your stock on the shrivelled grain (if you cannot sell it for a like purpose), and save nothing but the very best of everything grown on the farm; then you may with all reason expect to reap a good and bountiful harvest, all other conditions being equal."

## CONSERVING MOISTURE.

THE most important problem presented to the gardener or orchardist is that of conservation of soil moisture. It matters not how careful he may be in the selection of varieties or in the application of fertilizer if the soil is lacking in moisture all will count for little or nothing. It is generally conceded that most soils contain plant-food in sufficient quantities for the production of the most bountiful crops for a number of years without any manurial supplements. But in most cases the plant food is not in an available form and it must become soluble before it can be used by plants. In this transformation moisture plays a most important part. Soil water is the medium for the carrying of the plant-food from the soil to the plant. The importance of soil moisture may be best appreciated by the fact that the water evaporated from the soil during the time of the plant's growth amounts to over 300 times its weight. Moisture in the soil may be conserved by (1) humus, which may be done by ploughing under of crops or by application of barnyard manure. (2)

# The Clifton Despatch,



IS PUBLISHED IN THE RISING TOWN OF CLIFTON,

... Every SATURDAY Morning ...

The Most Thorough Democratic Journal on the Downs.

A Bright, Breezy, and Interesting Newspaper, offering  
an Excellent Medium for all Advertising.

ALL COMMUNICATIONS TO BE ADDRESSED TO

**P. J. McCauley,**

Managing Editor.

ESTABLISHED 1872.

## The Border Post

IS PUBLISHED AT STANTHORPE

EVERY SATURDAY MORNING,

And immediately despatched to all the outlying centres  
of population. It has a large circulation in the Southern  
border districts, and will be found

IS A Splendid Advertising Medium. SI

**The Border Post**

Contains the Latest Local and District News,  
Mining, Agriculture, and the Latest Colonial  
and Foreign Intelligence.

SUBSCRIPTION (posted): £1 Per Annum.

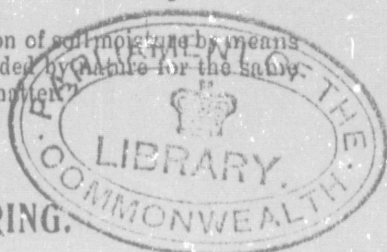
**J. V. SCULLY, Proprietor.**

Underdrainage. (3) Application of lime. (4) Cultivation. The last is the most important as it is the most effective in the accomplishing of the desired ends. Regarding the importance of cultivation as a means of conserving the soil moisture Professor Blair says:—

"It is a fact that the soil particles hold water in the form of a film on their surface. The surface area of these particles depends on their number or the fineness of the soil. This readily seen by comparing a cubic foot of marbles 1 inch in diameter with a cubic foot composed of particles one-thousand of an inch in diameter. In the first we have an aggregate surplus area, according to King, of 27.7 square feet, in the latter instance of 37,700 square feet. This fining of the soil is secured by thorough and careful cultivation.

"But this increasing of the water holding capacity of the soil must be supplemented by a retentive force which will check capillarity at the surface of the soil. The water moves by capillary attraction to the surface where it is evaporated—explained in the same manner as the upward movement of oil in the lampwick or of ink in the blotting pad. By breaking up of these capillary spaces next the surface evaporation will be checked. In the same way a mulching of the surface prevents evaporation. This same operation having broken up the capillary pores conserves the moisture by checking evaporation. But it is useless to commence this checking process late in the season, when drought is already apparent. No amount of cultivation at this time can correct the fault which should have been prevented weeks before. The careful orchardist will cultivate early in the spring—or as soon as the land will permit it—repeating the operation at least once a week, unless frequent rains should make such an operation needless. As soon as a shower has passed and the land has become crusted and dry on top, the harrow should be put to work remaking this dust mulch.

"The mulch which man provides for the conservation of soil moisture by means of cultivation is only of a different form than that provided by Nature for the same purpose which consists of leaves and decayed vegetable matter."



## PIG KILLING AND CURING.

In response to an inquiry by "N.S.," Geelong, for details upon "cutting up a pig and curing for bacon," the following is a description of the system of killing and curing so successfully carried out by Mr. George Daley, who has charge of the college piggeries at Hawkesbury, New South Wales:—

### KILLING.

The slaughterman turns the pig on its back, taking care not to bruise it in any way; he then stands over it with one foot on each side of its shoulder. His assistant pulls back the fore feet; the slaughterman then places one hand on the bottom of pig's jaw, and with the other hand he takes his knife and quickly makes an incision in the pig's throat from the brisket downwards; then thrusts the knife in again at the end of the cut nearest the jaw, with the edge turned slightly upwards, and runs it back to the brisket, giving the blade a sharp twist in order to cut through the jugular vein, taking care not to cut into the heart, as pigs generally bleed better if this is left untouched. Provided the sticking is properly done the pig will bleed rapidly and suffers little pain. This is a very important point, as unless the pig bleeds freely the meat will not cure well.

### SCALDING.

Where pigs are killed on a large scale, such as at bacon factories, the water for scalding is kept at a temperature of from 165 deg. to 180 deg. Fahr., but where only a few pigs are being treated a safe scald is three buckets of boiling water to one of cold. The pig is plunged into the scalding water and left there for about a minute, when the hair will readily leave skin; the pig is taken out and the hair rapidly scraped off. Should any hairs remain after scraping, they are then shaved off with



No Deception Here. The Cheapest House in Town

## PARTRIDGE & CO.,

PLUMBERS, GASFITTERS, TIN, ZINC, AND GALVANISED IRON WORKERS.

All Orders entrusted will receive prompt attention, and the best of work guaranteed. Estimates given. . . . .

Note the Address: RUTHVEN STREET, TOOWOOMBA.

## The Allora Guardian & Clifton Advocate,

PUBLISHED SATURDAYS.

A SPLENDID ADVERTISING MEDIUM.

—:O:—

Circulating Largely Through a Rich and Prosperous  
. . . . Farming District . . . .

WRITE FOR TERMS TO THE PROPRIETOR,

J. E. HARVEY, Allora.

## The McIntyre Herald,

PUBLISHED AT GOONDIWINDI

Every TUESDAY Morning,

HAS A RAPIDLY EXTENDING CIRCULATION ON BOTH SIDES OF THE  
BORDER, therefore offers unusual ADVANTAGES TO ADVERTISERS,  
as the nearest published newspaper is eighty miles distant.

E. T. DRAKE, Sole Proprietor.

a sharp knife. The carcase is then scrubbed with a scud, using plenty of clean cold water. After it has been thoroughly cleaned the hind legs are cut below the gambrel joint, so that both main cords may be reached, under which the gambrel should be inserted. The pig is then hung up and the intestines removed, placing a piece of wood in the mouth to keep the jaws open and allow the blood to run out. After this the inside of the carcase is thoroughly cleansed, and it is then hung in a cool place until the meat is firm enough for cutting up.

#### CUTTING UP.

The trotters from the forelegs are first removed, and the head is then cut off with a knife, starting from where the pig was stuck and continuing round the small part of the neck, and aiming at leaving as much meat on the sides as possible. After the neck is cut round the head and the body are turned round in opposite directions, and the head then comes off quite rapidly. The knife is then run down each side of the backbone on the inside of the pig, and the fat removed, so that it will be out of the way of the saw when cutting the backbone. Next the knife is drawn down the back on each side of the backbone, starting from each side of the tail and finishing at the neck. The coupling bone is then sawn through on the inside of the pig between the two hams. Then the backbone is cut out by sawing down through the ribs on each side as closely as possible to the backbone, taking care to turn the blade of the saw slightly below the last rib, so as to cut the neck bone clean out. The two sides are then placed on the table, and the kidney fat is removed by first running the point of the knife round between the fat and where the diaphragm had been cut out, and then the fingers are inserted between the fat and meat, and the whole piece is pulled out towards the ham. This fat supplies the best quality lard. The meat which lies on the inside of the backbone from the loins back to the knuckle bone of the ham is then cut out. This piece of meat is of no value for salting, and is coarse and stringy, but when fresh, if baked or fried, it makes an excellent dish. In curing the oil in the knuckle bone of the ham often causes trouble, and some curers take the bone out. This, however, spoils the ham for market purposes, and a better plan is to make a cut into the bone with the point of the knife, and allow the joint oil to run out; this generally prevents any trouble. The trotters are then cut off the hams, and the sides stacked on either a brick or cement floor. When stacking the fleshy portions are peppered all over with saltpetre; this removes any blood that may have been left on the meat, and gives the flesh a nice plucky appearance.

#### DRY CURING.

In dry curing the bacon is rubbed daily for nine days. For the first day's rubbing coarse salt, with a small quantity of saltpetre, is used. For five pigs weighing from 130 to 140 lb., it takes about 50 lb. of Black Horse brand Liverpool salt and 10 gr. of saltpetre. For the other eight days a mixture of equal parts of brown sugar and salt is used. On the first day the sides are rubbed until the salt commences to stick well, which is generally in about seven minutes. The first two days' rubbing are the most important, and unless the meat cures then it may be considered that it is in an unsuitable condition for curing. The salt and sugar mixture is used for imparting flavour as well as for curing. After the rubbing is finished the meat is stacked in a tank or vat, first putting a thin layer of salt on the bottom; a layer of sides is put on this with the rind downwards, then another layer is crossed on this, and so on until all the bacon has been put in the tank. It is then turned every day for a week, the sides which are at the top to-day being at the bottom to-morrow, and so on. This allows the pickle which is made during the curing to be well distributed over all the sides. After the first week it is turned every other day for from two to three weeks, varying it according to the size of the pigs. It is then ready for washing, drying, trimming, and smoking.

#### BRINE CURING.

Two pounds of Black Horse brand Liverpool salt is dissolved in every gallon of water. This liquid is then strong enough to float an egg or a potato. To every gallon of the liquid the following is added:—4 lb. brown sugar, 2 oz. saltpetre, 2 oz.

# NESBIT & NEWMAN, Limited.

**MOTTO : " QUID NOBIS ARDUI."**

"EXCHANGE" AUCTION MART, Margaret Street, Toowoomba.

Auctioneers, Real Estate, Commission and Insurance Agents, Hotel and Produce  
Brokers, Accountants, Auditors, Trade Agencies &c.

Approved Valuators under the Succession and Probates Act.

## AGENTS FOR

LANCASHIRE INSURANCE CO. (Fire).

BEARD & SISSON'S Stalkers and Winnowers.

SCHUMACHER'S Flour Milling Plant.

KINTYRE ESTATES Ceylon Teas.

SMITH Premier Typewriters.

HELIOS COMPANY'S Patent Naptha Oil Stoves, Electric Allumoirs, Automatic  
Lighters, &c.

W. HOYER & CO.'S "Eckert" Ploughs, Harrows, Rakes, &c.

METTER'S Famous Stoves, &c., &c., &c.

Estates Managed for Absentees; Stocks and Property Valued; Auctions  
conducted in our Mart or in the Country as required; Produce placed at Highest  
Prices on the Northern Markets; Advances Made; Loans Negotiated.

**NESBIT and NEWMAN, Limited,**  
**TOOWOOMBA.**

Why Send to Brisbane for BOOTS and SHOES,

WHEN

**C. T. Edwards**



Has a staff of First-class Workmen,  
and can execute Orders for all  
classes of BOOTS and SHOES.

**HAND-SEWN WORK A SPECIALITY.**

**REPAIRS.—Neat, Good, and Cheap.**

**A Nice Stock of Boots & Shoes at Reasonable Prices**  
**ALWAYS ON HAND.**

**C. T. EDWARDS,** NEXT KEOGH'S,  
**RUSSELL STREET, TOOWOOMBA.**



sal-prunella,  $\frac{1}{2}$  lb. allspice; and to every 50 gallons added 1 lb. ground pepper corns. The allspice is sewn in a cotton bag to prevent it from mixing with the pickle. The pickle is boiled for an hour, and is ready for use as soon as it is cold. This pickle can be kept in constant use if it is boiled every two months, and replenished with spice, sugar, &c. Boiling causes all blood, fat, &c., to rise to the surface, when such matters can be easily skimmed off. Pickle properly looked after becomes stronger and more valuable with age and will last a long time. The pork must be cold, or it will not take the salt properly. The colder the flesh the easier it is to cure, proving the advantages of a refrigerator. Pump pickle into the shoulders and hams—from two to four injections in the shoulder, and two to three in the hams, according to their size. Three tanks or tubs are necessary. Those at the college are built of brick and cemented. Have bacon tank No. 1 empty. Cover bottom of tank with a thin layer of salt, then place a layer of bacon, taking care, should any of the sides overlie each other, to put a sprinkling of salt between. Sprinkle salt all over the pork and also sprinkle very lightly with saltpetre; then pack another layer of bacon crossways upon the first, and so on until all the bacon is in tank. When packing the tank, keep every layer as nearly level as possible. Batten the meat firmly down, and cover the whole with pickle. If using new pickle, add 1 lb. of brown sugar to every 10 sides, dissolving it in pickle before use. Miss one whole day before turning the bacon into No. 2 tank, viz.:—Bacon put into No. 1 tank on Monday should be turned into No. 2 tank on Wednesday, and into No. 3 tank on Friday. The bacon will then be ready to take out of pickle on Monday, giving it seven days in tanks. Use saltpetre in No. 1 tank only.

#### STAKING.

Mark off part of the floor for stacking the bacon upon it as it comes from tanks. Cover the space with salt; then put a layer of bacon, covering it with a light coat of salt; then so on, taking care to have layers level, and as much pressure on the pumped parts as possible. For the first fortnight turn the stacks twice a week and once a week for the other two or three weeks. The bacon can then be washed and smoked or hung up in the green state (unwashed) until required.

#### HAMS WHEN CUT FROM THE SIDE

Keep tanks and pickle for hams only. Follow instructions as given for bacon, with the addition of rubbing the face of every ham with brown sugar before covering with salt and saltpetre. After seven days take hams out of tanks and rub brown sugar over their faces; place them singly in rows, resting on a support to keep them level; then salt. For this purpose a room should be set apart, and drained into a small well in the floor, as the pickle that comes from the ham is worth keeping. Leave the hams in the sugar room one week. Go round them every morning and cover any bare patches with salt and sugar. Take the hams from the sugar room, brush them with a dandy brush to remove any slime that may have appeared on them, and stack them two deep in salt. The third week stack them three deep, and the fourth week four deep. After the four week, build them into a square stack and turn it every week for four weeks, giving the hams a good pressing. When washed and soft, they can easily be batted into shape. The hams are now ready for washing and smoking. Use ham pickle for pumping.

#### WASHING.

After the bacon is cured it is placed in water just warm enough to bear one's hands in, and is then brushed over with a dandy brush, which removes all fat, sugar, slime, &c., from the surface. It is then placed in a tank or vat, and covered with clean, cold water, in which it is allowed to remain for from eighteen to twenty-four hours. This takes a lot of the salt out, and renders the mild cured ham.

#### DRYING.

The bacon is next hung up in a well ventilated room to dry. If the weather is favorable—i.e., if the days are fine and dry, with a slight breeze of wind during the greater part of the time, the bacon is generally sufficiently dry in from six to seven days.

# Scholefield & Godsall,

Stock and Station Agents,  
Land and Estate Agents,  
Valuators and Financial Agents,

**Auctioneers and Fat Stock Salesmen,**

**WOOL BROKERS,**

Shipping and Insurance Agents, &c., &c.,

## AUCTION SALES HELD AS UNDER :

WEDNESDAYS.—At Pittsworth or in Country : Sheep, Cattle, Horses, and Clearing Sales.

THURSDAYS.—Newtown Yards : Fat Stock, &c.

SATURDAYS.—Regular Sale of Horses, Dairy Cattle, Pigs, &c., in our "RAILWAY SALEYARDS," Russell-street.

FURNITURE, &c., on the Premises, when desired, by arrangement.

ADVANCES made on Wool or Growing Crops.

## ... AGENCIES ...

COMMERCIAL UNION FIRE AND MARINE ASSURANCE CO., LTD.

AUSTRALIAN WIDOWS' FUND LIFE ASSURANCE SOCIETY.

THE COLONIAL MUTUAL FIRE INSURANCE CO., LTD., for Plate Glass, Insurance, and Employers' Liability.

THE HOGARTH AUSTRALIAN MEAT PRESERVING CO., LTD., Oakley Creek.

THE PENINSULAR AND ORIENTAL STEAM NAVIGATION CO., LTD.

WAUGH & JOSEPHSON.—De Laval Cream Separators and Dairy Appliances.

WESTBROOK ESTATE.—Valuable Freehold Lands in Areas to suit Buyers, with 12 years' terms.

THE MASSEY-HARRIS Co.—For all descriptions of Agricultural Implements, Plows, Harrows, Cultivators, Reapers and Binders, Mowers, Horse Rakes, &c. All Duplicates kept in stock. Twine, Oil, &c.

THE LINK-BELT MACHINERY Co., Chicago—For Detachable Drive Chains or Link Belting, for Harvesting and Threshing Machinery.

SHEEP DIPS—Quibell's and Fison's.

UNION TRUSTEE CO. OF AUSTRALIA, LTD.

ADAMS' Prickly Pear Destroyer.

PERKINS' Patent Bag Lifter.

Offices and Saleyards : Russell Street, TOOWOOMBA ;  
And Yandilla Street, PITTSWORTH.

**TRIMMING AND POLISHING.**

In trimming the bacon the sharp points of the rib bones are sawn off, and the remaining part of the fore leg also sawn off level with the shoulder. The knife is then run over the belly part of the rib bones and any loose pieces removed. The sweat skin is scraped off with a sharp knife, and the side is then rubbed over with a little olive oil, which gives it a nice glossy appearance.

**SMOKING.**

The bacon is then placed in the smoke house. The fireplace is outside the smoke house, and the smoke is conveyed through a flue to the interior. This allows of the bacon being smoked in a cool state, which is of course a great advantage. Native apple tree and hardwood sawdust, also damp corn cobs, are used, and they are generally considered to somewhat improve the flavour of the bacon. From four to five days' smoking is given, care being taken not to smoke too much, as this greatly affects the flavour.

---

**DESTROYING WEEVIL IN GRAIN.**

To prevent insects from getting into newly threshed wheat care should be taken that the bins are perfectly clean. If bins or storehouses are thoroughly cleaned and whitewashed before the grain is placed in them, many cracks and crevices filled with insects will be stopped up. The granary should be made as tight as possible and thoroughly disinfected each season. Before the adoption of bisulphide or carbon, one remedy practiced was heating the infested grain to 140 degs. It was left in this temperature for 8 to 10 hours. The remedy was difficult to adopt and was not extensively used. Tobacco, sulphur, and many other substances have been recommended, but have not been used with satisfactory results where large quantities of grain are stored.

The simplest, most effective, and least expensive of all remedies for stored grain insects is the use of bisulphide of carbon. To insure grain from the attack of insects it should be treated with bisulphide thoroughly after being placed in the bin. It is a foul smelling liquid which evaporates very readily. The fumes are heavier than air and penetrate the grain, producing an atmosphere in which no insect can live. Although explosive, this material can be handled without danger if care is taken not to have lights of any kind around during the fumigation. The material can be thrown directly upon the grain without injuring it either for seed or edible purposes. About one lb., equivalent to a pint, is necessary for one ton of grain in store. It should be poured in soup plates or tin pans, set about on the surface of the grain. The price of bisulphide of carbon varies from 15 to 30 cents per lb., depending on purity and quantity purchased. There is a grade known as fuma-bisulphide of carbon, especially manufactured for the disinfection of grain and seeds.

---

**REARING AND DEVELOPING HEIFERS.**

Mr. F. S. COOLEY, of the Massachusetts Agricultural College, U.S.A., writes as follows:—

Some attention may well be paid to the selection of heifer calves. Those of very small size, weak or seriously defective have no place in the young herd. We are accustomed to have much regard to the parentage, and we do well; but no less attention is due to the young heifer herself. The next consideration is the growth of the calf. At no period can growth be more economically secured than during calthood. Only choice registered calves are reared on whole milk in this State, and it is doubtful if it will pay to use whole milk for common stock where a cheaper substitute is available. A setback during the first few weeks is hard to overcome afterward. Feeding a little whole milk in the ration during the first month is one of the best ways of insuring against setbacks.



# E. SMART'S

IS THE

**Cheapest House in Toowoomba**

FOR

**TANKS, GALVANISED IRON, STOVES, DAIRY UTENSILS,  
TINWARE, and all kinds of PLUMBING WORK.**

Stoves and Tanks on Time-Payment. Write for Prices and Particulars.

**RUTHVEN STREET (NEAR RAILWAY GOODS SHED).**

## James Marks & Son,

**ARCHITECTS,**

 **Russell Street, Toowoomba.**

## C. MENGEL,

**BOOT AND SHOE MAKER,**

.... **RUTHVEN STREET, TOOWOOMBA.**



**BOOTS and SHOES**

Of Every Description for Ladies and Gentlemen.

**REPAIRS NEATLY EXECUTED AT SHORTEST NOTICE.**

## KWONG SANG & CO.,

**RUTHVEN STREET, TOOWOOMBA,**

 **GENERAL MERCHANTS.**

**TEA** of Best Quality and Flavor, imported direct from China. **GROCERIES**, Cheap and Fresh. **STRAW HATS**, suitable for gardening and outdoor wear, Fancy Goods, Silk Goods, quality unequalled; Silk Handkerchiefs, Floor Matting, Chinese Fireworks, all made in China, guaranteed to go off. China Nuts, wholesale. Imported Tobacco. Bamboo Blinds, all widths, green and painted.

My practice of rearing calves has been to separate the calf from its dam after the first full meal. It is taught to drink and feed on its mother's milk for a week, in moderate feeds twice a day. Warm separator milk is gradually substituted during the second week, until it forms almost the entire feed. About 1 quart new milk per day is fed till the end of the first month. Two feeds daily are given, always warm and never excessive in amount; but three feeds per day would be better. Calves are taught to eat dry grain after two weeks old and given *ad libitum* a mixture of corn meal, oil meal, bran and ground oats in about equal parts. Coarse forage—hay, silage, or grass—is always supplied to the extent of the calf's appetite. The horns are removed by the use of caustic potash during the first two weeks, thus securing the benefits of dehorned cows without disfigurement or trouble.

While calves grow faster in almost complete confinement, a hardier and more rugged cow results where they have daily exercise in yard or pasture. The feed of skim milk is continued during most of the first year if the supply does not fall short. At all events, growth must be kept rapid by liberal feeding, until the heifers are sent off to pasture. Here, again, it is poor economy to keep stock on short feed. A stunted growth is a great loss to the breeder.

During the second winter heifers receive a small feed of the grain mixture given to milking stock, consisting of gluten feed, and cottonseed or other concentrate, corn meal and bran. The main thing is to keep growth active. Size in a dairy cow adds much to her value, either in the dairy or sale ring.

Breeding should not take place until after the heifer is 18 months old. Some of the best cows I have seen were allowed to reach two years old before being bred. It is significant that some beef breeders do not receive for registry as pure-bred calves from pure-bred parents where the dam is under 27 months old at the time of calving. Breeding too young detracts much from the usefulness of heifers.

Young cows require to be liberally fed. It must be borne in mind that the two-year-old cow has not only to yield milk but also complete her growth. If concentrates are withheld at this time, on the mistaken notion that they are injurious to young cows, not only is her milk flow lessened, but she is hindered from reaching her most useful development. It may not be desirable to crowd young heifers with heavy feed, but when they milk deeply there must be the material to supply the drain just as well as in mature cows.

---

## HOW TO TIE CORN.

WHEN two persons cut corn together they may tie the shocks so firmly that not one shock in a hundred will fall down in the heaviest storm. Take a half-inch rope about 20ft. long and not so new as to be very smooth. Put it once around the shock and after crossing the ends give a steady pull, until the shock is drawn tight. Without removing it, and still pulling the rope, carry the ends once more around the shock, cross again, and give another steady pull. It will usually stay in position without any further aid, being held so by friction. Should it tend to come loose the ends may be thrust under a stalk of corn or wrapped around an ear. The shock can now be tied permanently, after which the rope is removed.

---

## LUCERNE.

(By E. D. BULTER in the New South Wales "Agricultural Gazette.")

### SOIL.

THE soil best adapted for lucerne-growing is a deep loam, well drained, good brush land, or land that has been under maize or potatoes will be found very suitable. When ploughing the land, if it is found that the nature of the subsoil is such

**E. WALPOLE,**

---



**General Storekeeper,  
... MILLMERRAN.**

---

**Drapery, Grocery, Boots, Shoes, and Every Other Necessary**

**.. AT PRICES ..**

**... Equal to Toowoomba ...**

---

**F. J. HUTCHINSON,**

---

**Plumber, Gasfitter, &c.,  
Tin, Copper, and Iron Plate Worker,  
Ruthven Street, Toowoomba.**

---

**GAS AND WATER LAID ON  
AT THE SHORTEST NOTICE.**

---

**Spouting, Ridge-Capping,  
and Tanks.**



that the roots cannot easily penetrate through it, the subsoil plough should be used, and the soil loosened to a depth of 15 or 18 inches; for then it can send down its roots to natural water, lucerne will attain its greatest perfection and resist any amount of drought. Lucerne roots have been known to penetrate to a depth of 20 feet to 25 feet.

#### PREPARATION OF SOIL,

The land should always be well ploughed, worked deeply, and brought to a very fine tilth by plenty of harrowing, and then rolled till fairly solid, so that the tiny seed may not go too deep, and that it may have every chance to germinate and root. When the seed is sown, once over with light harrow will suffice to cover it.

#### QUANTITY OF SEED PER ACRE.

As to the quantity of seed per acre, broadcast, opinions differ. On the rich flats of the Hunter River 15 lb. is the usual amount per acre. Some few farmers sow up to 20 lb., but 15 lb. is the generally recognised amount, and this quantity will ensure a liberal broadcast sowing to cover the whole surface. The seed being so small, it is very difficult to sow it with precision with the hand, as many seeds will fall through the fingers. The use of the Tiger seed-sower is recommended. This is a very handy sower, can be worked by a boy, and may be regulated to sow any quantity per acre.

#### SOWING.

Lucerne may be sown in April, but end of August or any favourable time in September for choice. The first crop in any ordinary season will take ten weeks to grow; it is more or less full of weeds, generally more, and would not make saleable hay, but would make first-class green fodder for farm purposes.

#### CUTTING.

It is not wise to cut the first crop too soon; rather err the other way. When a young shoot is noticed at the bottom of the stalk, then it is time to cut. Subsequent crops may be judged from the same standard, or if the weather is very dry and the land not able or willing to send out shoots from the roots when the growing crop is matured, it will be seen that the bottom leaves are getting yellow and falling off, then it is time to mow it down.

#### NUMBER OF CUTTINGS.

The number of cuttings per year varies with the season, sometimes it may be cut eight times, but a fair average is six.

The average amount of dry or saved lucerne hay per acre per annum also varies with the season; in favourable seasons 6 tons is easily produced, but in less favourable seasons and on poorer soils up to 5 tons may be produced.

#### HAY-MAKING.

The length of time the hay should be allowed to lie on the field after mowing depends entirely upon the weather. In dry summer weather, hay cut (say) Monday morning may safely be raked into windrows next morning, after the dew has dried off. It may then be put into small heaps with the pitchfork. Leave in heaps all night; next morning turn heaps over for drying. It may then be carted and made into a stack or rick. In dull weather it requires several days between mowing and raking, and the same between raking and heaping. This will, however, be easily and quickly learnt from a very little experience. It is such a sensitive plant and so full of sap that the presence of the least outward moisture is very detrimental to good hay-making, and great care should be taken to have it free from any exterior moisture before carting from the field. The best hay is that which is raked together a little early and allowed to make in little heaps. This will necessitate its remaining in the field an extra day or two. Unfortunately this is not practised as much as it might be. If it were, the inferior hay found on the market would be a thing of the past, and it would be to the advantage of farmers to give the hay more field, for good hay will always bring its market value, and bad hay is dear at any price. If hay heats or sweats in the stack or rick, it should not be pressed before

# THOMAS TAYLOR,



.. EXCELSIOR STORES ..

**Hotelkeeper, Jondaryan,**

DRAPER, GROCER, PRODUCE MERCHANT, AND  
BUTCHER, HAM AND BACON CURER.

---

Purchaser of Every Description of Colonial Produce.

---

## W. P. COPP,

YANDILLA STREET, PITTSWORTH,

**CONTRACTOR, BUILDER, JOINER, AND CABINETMAKER,**

IS UNSURPASSED FOR

**Excellent Value in all House Furnishing Lines.**

---

LARGE STOCK OF FURNITURE, IRONMONGERY, GLASSWARE,  
CROCKERY, GALVANISED IRON, RIDGE CAPPING,  
AND SPOUTING KEPT IN STOCK.

---

**ESTIMATES GIVEN. WORK GUARANTEED**

three weeks or a month; if allowed to remain in little heaps for an extra day or so as recommended above, and does not heat in the stack, it may be pressed in a week or ten days after stacking.

#### BAILING.

It is advisable in pressing hay to put it up in small bales, say from 3 to 4 cwt. This will be found of mutual benefit to the grower and buyer, the buyers prefers it as it is handy to handle and store, and the grower obtain a better price.

#### HARVESTING SEED.

On the Hunter River, when it is desired to let the crop go to seed, the one grown in December is generally selected for that purpose as producing the most bloom. It must have a uniform, healthy bloom, and the pods must be well filled. If it is found, as is often the case when very dry weather sets in, that the bloom is falling off and the pods do not come in rotation and are not filling well, it would be better to cut it for hay. Such hay will, perhaps, be a little coarse and dry. But a seed crop must realise 5 to 6 cwt. per acre to pay for the trouble, and unless there is plenty of bloom and well-filled pods that amount will not be produced.

#### SELECTION OF SEED.

It is most essential to farmers, when selecting seed to sow, to see that they are getting the colonial-grown lucerne seed; it would be as well to always purchase from a reputable lucerne grower. All the seed grown on the Hunter flats and Tamworth is reliable. Lucerne commonly known as foreign or creeping variety should be guarded against. It is utterly useless for hay-making. It cannot be cut for that purpose in the winter; instead of growing upright it creeps along the ground; in summer it grows like ordinary lucerne and may be mown, but the winter cuttings are lost through its creeping propensities. As it is impossible to tell the difference between the seed of hay lucerne and the creeping variety—the two seeds are exactly similar, alike as two peas, and if anything the creeping seed is brighter looking—it cannot be too firmly impressed on intending sowers to be on their guard against the creeping variety.

---

## POULTRY FARMING.

---

(By S. D. THOMSON, Poultry Expert, H.A. College, in New South Wales  
"Agricultural Gazette.")

NORWITHSTANDING the great number of papers publishing poultry matter, and the great number of questions publicly answered by the Press of the Commonwealth, and the great number of works on poultry and pamphlets issued gratuitously by the various Governments, the cry is still for more information.

In this treatise I am going to suppose that those who are going to follow me interestedly through it, have passed the rudimentary standard of "How to set a Hen" "How to hatch out Chickens," and "How to House and Feed Poultry," that is, up to the standard of ordinary farming of poultry, and that our efforts will be to divulge the best and most profitable way to manage poultry for most successful results.

First of all, I cannot do better than point out the defects that I have found existing in the poultry department of the general farms throughout Australia. I have travelled a good deal among the farming districts throughout the States, but more so in the various farming districts of New South Wales. In the north, in the south, and in the west I have invariably found the same conditions existing in connection with the farming of poultry.

Firstly: I found that fowls as a rule were not housed in any way, being simply allowed to roost in cart-sheds, pig-styes, stables, barns, or on open fences. This is undoubtedly wrong, and although I am aware that many men, who can be even classed as authorities on poultry matters, advocate outside roosting, I am perfectly



# A.U.S.N. COMPANY, Ltd.

Steamers are Despatched from BRISBANE as under:

For North Queensland Ports, on TUESDAY, FRIDAY (Fast North Queensland Royal Mail and SATURDAY (Royal Mail) via ports as far as Cooktown.

For Townsville, Cooktown, Thursday Island, and Gulf of Carpentaria Ports.—Royal Mail sailing every Third TUESDAY.

For Sydney, Melbourne, Adelaide, and W.A. Ports.—TUESDAY and FRIDAY.

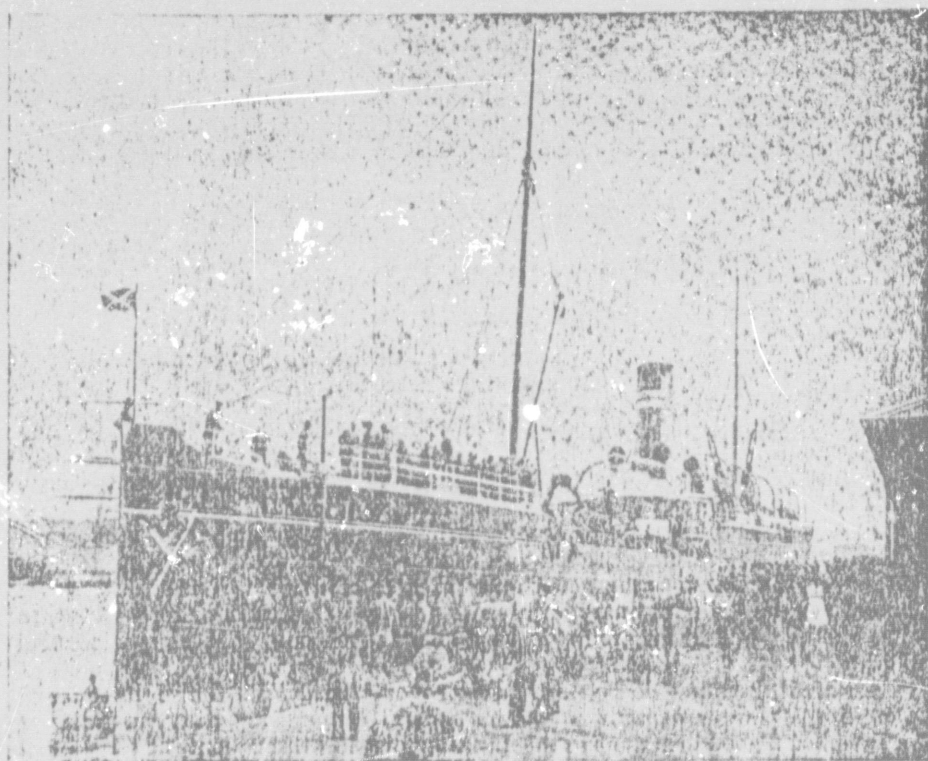
*The Special Attention of Travellers is invited to the Express Mail and Passenger Service to and from North Queensland by S.S.*

*"Barcoo," connecting with mail train at Gladstone.*

For Particulars of Sailings see Brisbane & Toowoomba Papers.

**HEAD OFFICE: BRISBANE.**

**JOHNSTON and PHILLIPS, Agents, Toowoomba.**



The A.U.S.N. Co.'s high-class Passenger Steamships of the "Wodonga" type (as shown in accompanying print), conduct fast regular Interstate and Passenger services. In Queensland, fast Mail Services are operated under contract with the Government of Queensland, between all ports, up-to-date Steamers being employed.

For comfort the A.U.S.N. Co.'s Passenger Steamships are unparalleled, and keenly appreciated by the Australian travelling public.

willing to admit that, in many parts of the Australian States, birds can so roost without injury to their general health; yet I assert unhesitatingly that the same results in egg-production cannot be obtained in the dead of winter, when eggs are scarce, and therefore doubly valuable. Consequently, I would say to those who want eggs in the winter time, when you can make money, "House your poultry in as comfortable quarters as you can possibly afford to do."

Secondly: I found, in some places, the sole food given to the poultry consisted of maize, with no change whatever, and while I am a great believer in maize feeding, much more so than the great bulk of our scientific scribes, I unreservedly say that it is very foolish to keep hens, from which you expect a good egg supply, on maize-feeding entirely. No! vary your crops, if only in small sections, such as millet, rape, barley, buckwheat, sunflower, &c., and if only grown in small quantities, they will all be a welcome and profitable change for your poultry.

Thirdly: I found on these farms that they generally carried nearly as many cocks as they did hens, which simply meant feeding two in place of one for egg-production.

It is much better, if you wish to replenish your stock from your own production in pullets, and also to have a quantity of cockerels to send to market, to fit up a breeding pen or two where you can run ten or a dozen hens with one cock for reproduction of stock, and simply allow the great bulk of your hens to run by themselves, without any male bird with them whatever. This not only will keep up the quantity of egg-production, but will increase the quality of the egg, both in flavour and for keeping; and, by-the-bye, with the advance of education, nothing but infertile eggs will be tolerated on the market for food stuffs.

Fourthly: I found that there is seldom any rule in sending the birds to market—no way of keeping a record of the different ages of the hens; simply, when the time comes round for sending a consignment to market, fifty or one hundred birds (cocks and hens) are caught, without any discrimination as regards ages, and sent to market; some of them are sent when in their prime of laying, and others, more lucky than they, are left on the roosts, some of them ranging up to four, five, six, and more years of age.

Fifthly: Insufficient attention is paid to nests. The hens are allowed to begin to lay when they like and where they like; in fact, to go through an ordinary farm, and, in fact, many so-called poultry farms for that matter, you could only come to the conclusion that eggs were not wanted, and that the hens laid in spite of the owner and their surroundings. Now, by attention, a great deal can be done to encourage hens to lay at the time of the year when you want them to lay, because you want to get the highest price for their eggs obtainable at any time of the year. Provide them with nice little box-nests, with nice clean straw and a few china eggs, and this will encourage your hens to nest, and, if well fed, well housed and cared for, this little encouragement will start them laying at a time when they would not otherwise commence to lay on the bare ground in some part of an out-of-the-way shed, stable, or some other building on the farm.

Sixthly: On the manner of feeding. I have found young stock and the old stock fed just the same—all together. Now, either the young growing stock are not getting enough or else the old hens are getting too much, one result just as bad as the other.

These are six great defects which exist in farming poultry to-day of which I am aware, and if those people, from this article, see the absurdity of their methods, and realise how easily the methods may be righted, they will find a great gain appreciably in their yearly income without any more trouble, labour, or expense.

Now that I have pointed out the wrongs, I will proceed to elucidate the rights of farming poultry; and, by so doing, will be answering simultaneously a great many inquiries on how to start and farm poultry profitably and successfully.

As has often been said before in the case of poultry, just the same as in connection with cattle, you cannot amalgamate successfully beef and milk, neither can you do so in meat and eggs; you cannot bring your all-round fowls up to your top notchers of egg-production, nor can you bring them quite up to the acme of perfection for the table; so that the aim of scientific breeders has been to attain as near

# F. & G. Hooper,

MANUFACTURERS OF ALL  
THE LATEST MAKES OF

## Plain and Toilet Soaps.

Wool Scouring Soap : Our Speciality.

**OUR AERATED AND CORDIAL BRANCH** is as thoroughly up-to-date  
as high-class machinery can  
make up.

WE INVITE YOUR ENQUIRIES.

STEAM WORKS: NEIL STREET, TOOWOOMBA.

# P. J. BOLGER,

Hotel • and • General • Storekeeper,  
**TURALLIN.**

The Hotel is large and well-conducted, and visitors can rely on First-class Attendance and an Excellent Table.

It is noted for keeping Best Brands of Wines and Spirits in the District.

The Store, also conducted by C. W. BOLGER, comprises a Large Assortment of

**DRAPERY, FANCY GOODS, BOOTS and SHOES,  
and GENERAL GROCERIES,**

at Exceedingly Low Prices.

A TRIAL SOLICITED.



the acme of perfection as possible. This has been attempted in America by the production of the Plymouth Rock, and later on by the production of the Wyandotte, both of which on their first production were pretty near the mark both for eggs and for the table; but then what do we find, and, mark you, there is no greater friend of the stud poultry breeder than your humble servant. We find the stud poultry breeder or "fancier," as he is called, allows himself to be carried away by fads—some of them extreme—in the particular colour and lacing, to that, to a great extent, the first effort of the production of the acme of perfection of a general utility bird is comparatively lost. Consequently we find Mr. Cook, of England, steps in the breach and, by scientific crossing, perpetuates a strain of fowls without any fancy lacing or marking and easily bred to colour, and we find the Orpington comes forth as a claimant for the premiership in utility. But in this case also do we find the hand of the fancier destroying the utility of the breed to some extent, and this forces me to announce that the best way and most profitable is to produce your own general utility fowl. Now to those about to commence farm poultry, or to those who have already commenced, and who want to get on the right track, here is what I would advise you to do:—

I would advise you to take up Minorcas and Langshans; they are two original varieties—no artificial make about these; their origin is lost in the far back ages, and consequently they can be more profitably crossed—and the production will be the Orpington or general utility fowl before he is taken up by the show man.

#### BREEDING.

Breed your Minorcas very early, say in May, your Langshans in July, and your crosses both ways in August, September, and October, and this will give you a greater uniform quality of eggs all the year round than any one variety yet produced or likely to be produced, or any number of any other two breeds that can be named. Run a flock of say 100 Minorcas, 100 Langshans, and 100 crosses from Minoreca cock, and 100 crosses from Langshan cock without any cock with them, and you will have a greater chance of making profit from poultry than by any method yet unfolded in any part of the known world.

I would "ring" all pullets first year with copper rings, and the "second" year transfer the copper rings on to your new productions, replacing the copper rings with aluminium rings for the second year, and immediately after laying out for the second year I would "ring" them into market.

If you have proper yards, and proper housing accommodation, there is no difficulty in feeding and attending to this number, and in replenishing yearly your laying stock.

— :: —

## MILK FOR CREAMERIES.

(By J. A. RUDDICK.)

THE following instructive paper on the important subject of the milk supply has recently been published by the Canadian Department of Agriculture. It is the work of Mr. J. A. Ruddick, this country's late Dairy Commissioner and at present chief of the Dairy Division of the Canadian Department:—

The patrons of a creamery have a direct financial interest in supplying only good, pure milk, free from taints or bad flavours. The greatest amount of care and skill, with which the buttermaker may do his work, will not enable him to make a superior quality of butter from milk which is not in good condition.

Generally the patrons suppose that they do furnish milk in good condition, for the simple reason that they are not able to detect anything wrong with it themselves, and are not willing always to accept the judgment of those who are specially trained in examining and handling it. One learns to judge milk, like anything else, very largely by comparison, so that the patron who handles only his own milk is not able

**F. SCHAFFER'S**  
**BOARDING HOUSE,**  
**RUSSELL STREET,**  
 DIRECTLY OPPOSITE THE RAILWAY STATION GATES.  


---

 EXCELLENT ACCOMMODATION, COMBINED WITH CHEAP RATES.  


---

 CLOSE TO PUBLIC BUILDINGS.

**J. WHITTLE,**  
The Practical Saddle & Harness Maker,  
**PITTSWORTH,**

Can claim to have a thorough knowledge of the requirements of this Colony.  
 respectfully solicits a share of the Public Patronage.

**WHITTLE'S HARNESS OIL IS THE BEST.**

**BE CAREFUL OF THE ADDRESS: Opposite Railway Gates, PITTSWORTH.**

**Charles Lindenberg's**  
**New Store, PITTSWORTH.**

The Most Complete Stock of \_\_\_\_\_

**IRONMONGERY, CUTLERY, TINWARE, ENAMELWARE,**  
**GLASSWARE, CROCKERY, Etc.**

... AT LOWEST CASH PRICES.

**AGENT FOR**



New York Life Assurance Company.

London and Lancashire Fire Insurance Company.

And every description of Agricultural Implements and Machinery,  
 Dairy Utensils, all kinds of Wire (Barb and Plain), and  
 Builders' Requisites; also, the Celebrated "Neptune Brand"  
 Fencing Wire, superior to any in the market.

Cash Purchaser at Highest Prices of every description of

**... Farm and Dairy Produce ...**

to decide as to its suitability for the making of finest butter so well as the manager of a creamery who daily compares many different samples.

The maker in charge is quite within his rights, and is protecting the interests of the careful patrons, when he rejects all milk, which, in his judgment, is not fit to make butter of the highest quality. Unfortunately, this practice if pushed to the full extent would, at present curtail the supply of milk at many creameries, where an unbusinesslike competition induces the makers to accept, without question, any milk which comes to them from the area served by a neighbouring creamery or cheese factory, at which it may have been refused because of its tainted condition. If the patrons supporting a creamery only realised that anyone who joins them under those conditions is very likely to cause them serious loss, it is quite certain that this sort of thing would soon be stopped.

Milk may become tainted from :—

1. Feed unsuitable for milking cows.
2. Injudicious feeding.
3. An impure water supply.
4. Want of salt by the cows.
5. Absorption of odours.
6. The germs which get into the milk during and after milking.

#### FEED UNSUITABLE FOR MILKING COWS.

There is in Canada an abundance of good wholesome food available for cattle feeding purposes. The natural pastures are, on the whole, excellent, and it is only in limited districts, or at certain seasons of the year, that trouble is experienced with weed flavours. Among the cultivated foods, turnips and rape are two prominent exceptions to the rule of suitability which applies in general to Canadian fodder crops. While they are undoubtedly valuable in a ration for growing or dry cattle, if turnips and rape are fed, even in limited quantities to milking cows, there is a likelihood of imparting to the milk a taint which cannot be eliminated by any process known to the buttermaker's art.

#### INJUDICIOUS FEEDING.

Some first-class foods if fed alone, and to excess, will cause indigestion and thus indirectly affect the milk. One example of this kind is found in green clover.

#### AN IMPURE WATER SUPPLY.

An abundant supply of pure water is one of the essentials for the production of good milk. When cows are compelled to drink the water of swamps, muddy ponds, or sluggish streams and ditches, in which there is decaying animal matter, including their own droppings, there is a constant menace to their health, and unless cows are in good health they cannot give first-class milk. Moreover, the mud, often full of foul germs, which collects on the legs, flanks, and udders of the cows, and falls into the milk at the time of milking, is a direct source of infection, which is often overlooked.

#### WANT OF SALT BY THE COWS.

When cows have free access to salt at all times they will give more milk, which will have a better flavour and keep sweet longer than when they do not get any at all or receive it only at intervals.

#### ABSORPTION OF ODOURS.

It is a well known fact that milk will absorb some odours to which it is exposed. Warm milk will absorb odours quite as readily as that which has been cooled; hence the necessity for removing it from the stable or milking yard as soon as possible after it is drawn.

The foregoing causes of tainted or gassy milk have been mentioned as indicating some of the possible sources of such defects, but the most common cause of all is

#### THE UNDESIRABLE GERMS WHICH GET INTO MILK DURING AND AFTER MILKING.

These germs are always associated with filth in some form or other. Careful investigations show that a very large proportion of the cases of taints or bad flavours



# COMMONWEALTH BUTCHERING CO.,

late JOHN McHUGH,



## FAMILY BUTCHER,

Ruthven Street,

TOOWOOMBA.

---

---

### FAMILY TRADE

... SPECIALLY ATTENDED TO ...

---

---

Supplies of Corn Beef always on hand.

## Grand Hotel,

Close to  
Railway Station,

### PITTSWORTH.

---

---

## PETER GENTLE, PROPRIETOR.

---

---

SUPERIOR ACCOMMODATION FOR COMMERCIAL TRAVELLERS  
AND VISITORS.

Acknowledged to be ———  
The Finest Hotel in the District.

SAMPLE ROOMS AND PRIVATE ROOMS FOR FAMILIES.

BATH ROOM AND OTHER CONVENIENCES.

BUGGY MEETS EVERY TRAIN. GOOD STABLE ACCOMMODATION.  
WELL GRASSED PADDOCKS.

in milk and its products are caused by the germs which are always present in the droppings of animals. Such germs are to be found in large numbers wherever such droppings are deposited. The mud of stagnant ponds where cattle are allowed to drink, and the surfaces of barnyards of milking yards are always swarming with them. Hence the reason why the udders and flanks of cows should be always brushed before milking to remove the dried mud, particles of manure, hairs, etc., which might otherwise fall into the milking pail. Straining the milk, while it is necessary to remove the visible dirt, does not get rid of these foul germs, which are the actual cause of the tainted milk.

Improperly cleaned milk pails, strainers or milk cans are a constant source of contamination.

The skim milk tank is a common source of infection at those creameries where the skim milk is returned to the patrons in the milk cans. The tanks should be kept thoroughly cleaned in order to lessen the danger of contamination. They should be emptied every day and washed like other apparatus in the creamery.

The practice of putting cloth under the covers of milk cans, which is common in some localities, should be discontinued, because it is a frequent source of tainted milk.

In dairy work it is not possible to completely exclude from the milk all the injurious bacteria, therefore the means which may be employed to prevent the growth and development of such as have found access becomes highly important.

#### AERATION AND COOLING.

Aeration and cooling are the two effective methods within reach of the patrons for preserving milk in good condition for buttermaking purposes.

Aeration, or, in other words, the exposure of the milk to pure air in a thin film, or spray, or by forcing air through it, or by dipping or pouring, has the effect of encouraging the growth of the desirable germs, and thus preventing in some measure the undesirable ones from multiplying. It must not be forgotten, however, that unless aeration is carried on in a place where the atmosphere is free from dust or foul odours, and away from barn yards, stables, or other places where cows are milked, it may be the means of contaminating the milk rather than improving it.

Milk is not prevented from turning sour by aeration, except as far as the process lowers the temperature. In cool weather the reduction of temperature may be considerable, but on the other hand when the air is very warm, the effect is very slight. It is advisable, therefore, during warm weather, to supplement the aeration with cooling by cold water.

Utensils constructed to combine the effects of aeration and cooling are useful for this purpose, or the vessels containing the milk may be surrounded with cold water. Cooling will be more easily accomplished if the milk is held in small vessels rather than in large ones.

#### HONEYED MILK.

All milk supplied to creameries should be valued and paid for on the basis of the quantity of fat contained in it. The adulteration of milk by the addition of water, the removal of any portion of the cream, and the keeping back of any part of the strippings are forbidden by the Dominion Statutes.

### SUMMARY OF IMPORTANT POINTS.

#### FOR THE CREAMERY OWNERS.

1. Provide a supply of good, pure water for the purposes of the creamery.
2. Provide efficient drainage to prevent the slops and waste water from becoming a nuisance and possibly contaminating the products of the creamery.
3. Where skim milk is returned to the patrons arrange the skim milk tank so that it may be easily cleaned, and then insist on it being kept clean.
4. Support your buttermaker in dealing firmly with patrons who bring milk which is not in good condition.

#### FOR THE BUTTERMAKER.

1. Attend personally to the taking in of the milk as far as possible.

ESTABLISHED 1891.

**WILLIAMS BROS.,**

**Butchers, Produce and  
General Merchants,  
CROW'S NEST.**

HIGHEST PRICE GIVEN FOR ALL

**Farm and Dairy Produce.****AGENTS FOR**

De Laval Cream Separators.

London and Lancashire Fire Insurance Company.

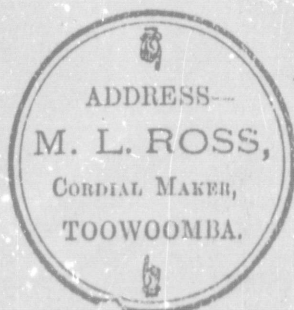
Colonial Mutual Fire Insurance Company.

The "Courier," "Queenslander," "Week," and "Sydney Mail."

**IRONMONGERY.**

**H. G. WYETH,**  
... IRONMONGER ...

Has on Hand a Carefully Selected Stock of all kinds of FURNISHING  
IRONMONGERY, GLASS, PAINTS, OILS, &c.

**AT THE LOWEST POSSIBLE PRICES.****M. L. ROSS,**

**Aerated Waters and  
Cordial Manufacturer,**

**... TOOWOOMBA ...****COUNTRY ORDERS PROMPTLY ATTENDED TO.**

The water used at this establishment is from a pure spring on the premises.



2. Keep your weighing stand and everything thereon, including your own person, thoroughly clean. You have no right to require the patrons to furnish clean milk unless you set a good example.

FOR THE PATRONS.

1. Only milk from cows in good health should be sent to the creamery.
2. Milk from a freshly calved cow should not be sent till after the eighth milking.
3. Pure water should be provided for the cows, and cows should be prohibited from drinking stagnant, impure water.
4. A box or trough containing salt, to which cows have free access, should always be provided.
5. Cows should never be driven fast, and it pays to treat them with invariable kindness.
6. It pays to make cows comfortable under all conditions.
7. All the vessels used in the handling of milk should be thoroughly cleaned immediately after their use. A washing in tepid water to which a little soda has been added, and a subsequent scalding with boiling water, will prepare them for airing, that they may remain perfectly sweet. A brush is preferable to a dish-cloth for use in cleaning. They should be protected from dust, which always carries large numbers of the bad forms of bacteria.
8. Cows should be milked with dry hands, and only after the udders have been washed or brushed clean.
9. Tin pails only should be used.
10. All milk should be strained immediately after it is drawn.
11. Milking should be done, and milk should be kept only in a place where the surrounding air is pure. Otherwise the presence of the tainting germs and odours will injure the milk.
12. All milk should be aired immediately after it has been strained. That treatment is equally beneficial to the evening and morning messes of milk.
13. In warm weather all milk should be cooled to a temperature of 60 degrees Fahr. or lower.
14. Milk-stands should be constructed to shade the can or vessels containing milk, as well as to protect them from rain. Swine should not be fed near the milk stand.

---


## PRACTICAL SUGGESTIONS ABOUT WHEAT.

Writing on the above subject, Professor L. A. Clinton, of the Cornell University, U.S.A., says:—

It is important that those who raise wheat fully understand the conditions under which wheat is likely to be a success. In all cases where possible, avoid those soils which are sandy or gravelly, and which part readily with moisture. The wasteful summer fallow system has now been almost entirely done away with, and yet it had many things to recommend it in practice. The soluble plant food which was contained in the moisture of the soil was deposited near the surface, and when the moisture evaporated and the tillage which was given during the summer made available plant food in the soil. The sub-surface soil was compacted by the tramping of the horses and unconsciously the farmer produced conditions which were almost ideal for successful wheat culture, and yet the practice was a wasteful one in that it permitted the land to lie idle during the entire season.

A better practice is the adoption of a short summer fallow where the land is ploughed from four to six weeks before time for drilling in the wheat. It is probable that in our northern latitudes, these conditions can best be secured by following with wheat after oats, or early potatoes or beans, or any crop which can be removed from the soil a few weeks before time for drilling in the wheat. In the case of following oats with wheat, the land should be ploughed immediately after the oats.

For Upwards of a Quarter of a Century,

THIS NAME 

ROBERT RENWICK,

HAS BEEN ASSOCIATED WITH THE MOTTO

"GOOD HONEST VALUE FOR YOUR MONEY."

---

FOR ALL YOUR REQUIREMENTS IN

DRAPERY,

MERCERY,

CLOTHING,

and MILLINERY,

CALL ON THE MAN WHO CAN GIVE YOU BEST VALUE.

---

Thousands of Pounds Worth of Stock  
to choose from.

---

.. Everything Always New and Fresh ..

---

Robert Renwick,

DIRECT IMPORTER,

Ruthven Street, Toowoomba.

are removed and from the time of ploughing, until the time of drilling in the wheat, the roller should be used occasionally and frequent harrowings should be given.

It will be seen that there is thus secured in a few weeks all the conditions which were formerly gotten by summer fallow during the entire season. In the case of land upon which early potatoes or beans have been grown, it is not only unnecessary to plough the land for wheat, but much better results will be secured with wheat if the land is not ploughed. Wheat does best where the readily available plant food is near the surface of the soil and where the sub-surface soil is so compacted that during the fall the wheat will feed almost entirely near the surface of the ground.

This causes the root growth to take place near the surface and prevents the roots from extending deeply into the soil in the fall. Then when the winter or early spring freezes and thaws come and the attendant heaving of the ground, the wheat roots instead of being broken off and the plants destroyed, rise and fall with the surface soil and are preserved intact. After the heaving of the soil is over with, the roller may be used upon the land, the surface soil compacted and then the wheat roots begin to forge deeper in the soil for their supply of plant food. It will be seen from the conditions outlined above that if fertiliser is to be applied for wheat, it should be applied as a top-dressing and should not under any conditions be ploughed under.

If the supply of stable manure is sufficient for a top-dressing of the entire wheat land, it would be best to be applied after the land is ploughed and before harrowing. If the manure is coarse and strawy, so that it is likely to interfere with the action of the drill, it should not be ploughed until after the wheat is drilled in. In any case, the manure should not be applied for wheat before ploughing the land.

In case commercial fertilizer is to be depended upon for supplying additional plant food, one should be used which contains a relatively high per cent of phosphoric acid. It is phosphoric acid which largely gives strength to the growing straw. On soils in about the average condition of fertility, we would recommend that where commercial fertiliser is to be used the following amounts per acre be applied: Acid phosphate, 150 to 200 lbs.; muriate of potash, 80 lbs.; dried blood, 100 lbs. These materials should be thoroughly mixed before being applied and then should be distributed evenly over the soil. The amounts mentioned above form only a light or moderate application of fertilizer and in case the soil is known to be deficient in any one of the ingredients mentioned, that one should be increased in the application.

If, when the wheat is beginning to grow in the spring, it is slow in starting and retains its yellowish or pale appearance, it indicates that the supply of available nitrogen is deficient. Under these conditions an application of from 100 to 150 lbs. nitrate of soda per acre will frequently produce remarkable results. Many farmers are at the present time looking for a variety of wheat which is proof against the fly. I believe no such variety will be found; but that it is possible to improve the conditions under which the wheat plants grow that they will be able in a large measure to resist the attacks of the fly, as well as other enemies, and produce a satisfactory crop.

With plants, very much as with animals, the injury caused by diseased or fungus enemies depends largely upon the vigor and strength of the individual attacked. If proper soil conditions are produced, if abundance of available plant food is provided, the wheat plant may be able to feed the hessian fly and at the same time continue its growth and develop the grain. During the next few years those farmers in our northern and eastern states who desire to continue the growth of wheat should make a study of the conditions in which it thrives and should so far as possible make these conditions adapted to the demands of the wheat plant.

## BARLEY MEAL FOR PIG FEEDING.

It should be made generally well known to farmers that barley is one of the best of all grains for fattening pigs. In the south or Ireland, where the pigs that produce the famous Limerick hams and bacon are bred and fed, barley meal ranks



THE OLDEST BREWERY IN QUEENSLAND.

PERKINS & CO.,

LIMITED,

BREWERS,

... AND ...

WINE & SPIRIT MERCHANTS,

MARY AND EDWARD STREETS, BRISBANE ;

Downs Brewery, Toowoomba,

THE OLDEST IN THE COLONY.

SOLE AGENTS FOR

Bulloch Lade & Co., Limited ..	(Old Highland Whisky) ..	.. Glasgow
Younger & Co. .. ..	(Revolver Ale) .. ..	.. Aberdeen
Robert Porter & Co. .. ..	(Bull Dog Ale and Stout) ..	.. London
Gustav Küpper .. ..	(Elberfeld Lager Beer) ..	.. Elberfeld
Louis Roederer .. ..	(Champagne) .. ..	.. Reims
Krug & Co. .. ..	(Krug's Champagne) ..	.. Reims
J. A. Wilkinson .. ..	(Coolalta Clarets and Hocks)	.. Hunter River (N.S.W.).
J. H. Henke & Co. .. ..	(Prize Medal Geneva) ..	.. Rotterdam
J. H. Henke & Co. .. ..	(Henke's Schnapps) ..	.. Rotterdam
Talisker Distillery .. ..	(Pure Malt Whisky) ..	.. Isle of Skye
John Jameson & Son, Limited	(The Famous Irish Whisky)	.. Dublin
Sprüngli & Co. .. ..	(Pearl of the Oriente Cigars)	.. Manilla

very highly as a constituent in their food rations while being prepared for market. In an experiment carried out last year in connection with the Ontario Agricultural College, barley showed its great excellence in comparison with Indian corn for this purpose. Previous experiments at the college having shown that it was a bad practice to feed Indian corn alone, it was decided in this experiment to test a ration consisting of three parts Indian corn to one part wheat middlings against another consisting of three parts barley to one part wheat middlings. The experiment extended over a period of 140 days, and resulted in an

#### AN EASY VICTORY

for the pigs fed upon the barley. The average daily gain made by the pigs to which the barley and middlings were given was 841 lb., while the average daily gain to those who got the Indian corn and middlings was 817 lb. In addition to showing this superiority in the matter of increase in weight, those fed upon the barley mixture also showed up to a marked advantage in regard to the quality of the bacon produced by them. When the animals came to be slaughtered experts accorded a distinct superiority to those given the barley meal, both in regard to colour and firmness of the meat. There is much difference of opinion in regard to the advantage of cooking food for pigs, and this is also the case as regards the advisability of wetting or moistening the grain foods given them. With the object of testing the relative methods of both systems, an experiment was carried out last year by the Ontario Agricultural College. In this test four pigs were

#### FED WITH WHEAT MEAL,


consisting of equal parts of wheat and barley, and four other pigs of similar breeding were fed with the same meal mixture given dry. In the result, the animals receiving the wet food made an average daily gain of 95 lb., and consumed 489 lb. of meal for every 100 lb. of increase of live weight, whereas those that received the same meals in a dry condition made an average gain of 1.03 lb. per day, and required only 451 lb. of meal to produce 100 lb. increase in live weight. The results of this experiment (says a writer in an exchange) go to corroborate the soundness of the practice of feeding dry meals—a practice which has of late years been gaining considerable ground on both sides of the Atlantic among pig breeders.

## WATER FOR POULTRY.

GREAT care should be taken at summer time, and from then onward, to see that the drinking water be strictly clean, ample in quantity, and kept cool. Very serious derangements of the bowels are due to the birds drinking stale, unclean or heated water, especially amongst the young birds, and some breeders attribute chicken cholera to it. As the latter is, however, caused by microbes, the most that can be said about the stale, heated water is that it is conducive to the disease, which it undoubtedly is. Of course, a good body of water in a deep vessel does not so quickly get heated as a smaller quantity in a shallow dish; but even the former should be kept constantly in the shade, and if possible where there is a draught. Earthenware vessels are preferable to those of tin or iron, and porous ware, such as that used for flower pots, has the advantage of keeping the water nice and cool. The old-fashioned fountains, with the little bowl at the side, into which the water gradually trickles as it is used, keep the water cool and fresh, but they are awkward to fill, and still more awkward to clean. The best of all drinking fountains are those made of porous ware, which are quite open at the bottom, and have a small hole or notch near the rim. They are provided with a deep-rimmed saucer of sufficient size to comfortably take the rim of the vessel. This is then filled, the saucer placed on it, and the whole quickly inverted, after which the water trickles out into the saucer just as fast as it is consumed. These fountains are easily scrubbed and cleaned.

## Pittsworth Hairdressing Saloon . . .

The Largest and Best Assorted Stock of Pipes,  
Tobaccos, Jewellery, Music, Musical Instruments,  
Stationery, &c.

 Agent for Smith & Sons' World-famed Bicycles.

**H. W. WEIMERS** (next Railway Hotel).

## The Dalby Herald



. . . IS PUBLISHED . . .

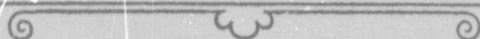
**Every Wednesday and Saturday Mornings.**

**Price : Threepence.**

SUBSCRIPTION, 5s. PER QUARTER (POSTAGE PAID).

**D. T. DILLON, Proprietor.**

## The Western Star



PUBLISHED IN ROMA

**Every Wednesday and Saturday.**

SUBSCRIPTION : 28s. a year, or 7s. a quarter. When the subscription is Paid in Advance a considerable reduction is made—namely, to £1 a year.

The *Star* Printing Office is now replete with a first-class assortment of Type for all descriptions of General Work, which is executed in the best manner, with promptness and care.

**Alfred Robinson & Co., Proprietors.**





**LIEUTENANT-GOVERNOR**—His Excellency the Right Honourable Sir Samuel Walker Griffith, P.C., G.C.M.G.

**PRIVATE SECRETARY**—E. P. T. Griffith

**AIDE-DE-CAMP**—Captain Sir E. A. Stewart-Richardson, Baronet.

## Queensland Parliament and Executive Council.

### EXECUTIVE COUNCIL.

**President**—His Excellency the Lieutenant-Governor.

**Premier and Chief Secretary and Secretary for Mines**—The Hon. Robert Philp.

**Treasurer**—The Hon. Thomas Bridson Cribb.

**Home Secretary**—The Hon. Justin Fox Greenlaw Foxton.

**Secretary for Public Instruction**—The Hon. John Murray.

**Secretary for Public Lands**—The Hon. William Bligh Henry O'Connell.

**Secretary for Agriculture**—The Hon. David Hay Dalrymple.

**Attorney-General and Minister for Justice**—The Hon. Arthur Rutledge, K.C.

**Secretary for Railways and Secretary for Public Works**—The Hon. John Leahy.

**Member of the Executive**—The Hon. George Wilkie Gray.

**Clerk of the Executive Council**—Albert Victor Drury.

### LEGISLATIVE COUNCIL.

**President**—The Right Hon. Sir Hugh Muir Neilson, K.C.M.G., P.C., D.L.C.

**Chairman of Committees**—The Hon. Frederick Thomas Brentnall.

**Hon. John Archibald**

" Andrew H. Barlow

" William Draper Box

" W. V. Brown

" F. Clewett

" A. J. Carter

" James Cowlishaw

" John Deane

" John Ferguson

" William Forrest

" Angus Gibson

" G. W. Gray

" A. C. Gregory, C.M.G.

" Frederick Hamilton Hart

" John Christian Heussler

" F. H. Holberton

" James Lalor

" William Frederick Lambert

" P. MacPherson

**Hon. C. F. Marks**

" B. D. Morehead

" B. B. Moreton

" Hugh Mosman

" John Murray

" Albert Norton

" F. I. Power

" W. G. Power

" A. Raff

" J. Thorneloe Smith

" J. C. Smyth

" E. J. Stevens

" W. F. Taylor, M.D.

" A. J. Thynne

" John Webber

" A. H. Wilson

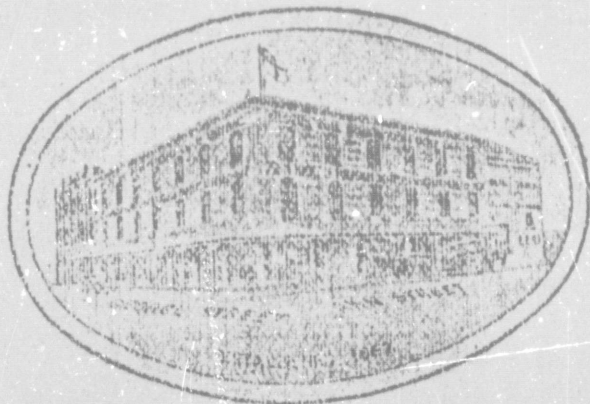
" W. H. Wilson

" H. C. Wood

**Clerk of the Council and of the Parliaments**—Henry Wyatt Radford. **Clerk Assistant and Usher of the Black Rod**—G. W. Costin. **Librarian**—Denis O'Donovan, C.M.G., F.R.S.L., F.R.G.S., &c.

THE FARMER'S FRIEND

JOHN HICKS, LIMITED,



Supply EVERYTHING to Furnish A HOME at the  
... LOWEST PRICES ...

WRITE FOR PRICE LISTS ETC.

George Street, Brisbane—The Only Address.

... The Warwick ...

# Examiner and Times

This Journal enjoys a large and increasing circulation  
in the Southern portion of the colony.

It is published on WEDNESDAYS and SATURDAYS, in time to be despatched for all the Country Mails, and publishes in each issue the Latest Local and District News, European and Intercolonial Telegrams, and is admitted on all sides to be the BEST MEDIUM FOR ADVERTISING in the Town and District. Every Saturday's Issue contains Eight Pages. Subscribers may enlist at any time.

## JOBGING DEPARTMENT.



In connection with the *Examiner and Times* there is a General Assortment of Material by which every description of PLAIN and FANCY PRINTING is executed in the best manner, with promptness, neatness, and punctuality, and at as low charges as good work can be produced.

COWTON & IRWIN, Proprietors.

## LEGISLATIVE ASSEMBLY (72 Members).

Speaker—Hon. Arthur Morgan.

Chairman of Committees—Samuel Grimes.

*Albert*—T. Plunkett  
*Aubigny*—W. Thorn  
*Balonne*—G. W. B. Story  
*Barcoo*—G. Kerr  
*Bowen*—Robert Harrison Smith  
*Brisbane, N. (2)*—Hon. E. B. Forrest, J. Cameron.  
*Brisbane, S. (2)*—W. Stephens, H. Tarley  
*Bundaberg*—George Berber  
*Bundamba*—J. C. Cribb  
*Bulimba*—W. H. Barnes  
*Bulloo*—Hon J. Leahy  
*Burke*—W. Maxwell  
*Burnett*—W. Kent  
*Burrum*—N. E. N. Tooth  
*Cairns*—T. Givens  
*Carpentaria*—J. Forsyth  
*Cambooya*—D. Mackintosh  
*Carnarvon*—Hon. Justin F. G. Foxton  
*Charters Towers (2)*—J. H. Dunsford, T. Burrows  
*Clermont*—V. B. J. Lesina  
*Cook*—John Hamilton  
*Croydon*—W. H. Browne  
*Cunningham*—F. Kates  
*Dalby*—J. T. Bell  
*Knoggera*—M. Reid  
*Fassifern*—Hon. G. Thorn  
*Fitzroy*—A. J. Callan  
*Flinders*—P. Airey  
*Fortitude Valley (2)*—Frank McDonnell, J. M'Master  
*Gregory*—W. Hamilton  
*Gympie (2)*—G. Ryland, D. Muleahy  
*Herbert*—Hon. Alfred S. Cowley

*Ipswich (2)* Hon.—T. B. Cribb, Alfred J. Stephenson  
*Kennedy*—G. Jackson  
*Leichhardt*—H. F. Hardacre  
*Lockyer*—W. D. Armstrong  
*Logan*—James Stodart  
*Mackay (2)*—Hon. D. H. Dalrymple, W. T. Paget  
*Mariano*—Hon. A. Rutledge  
*Margborough (2)*—J. T. Annear, John Bartholomew  
*Mitchell*—C. B. Fitzgerald  
*Morston*—J. D. Campbell  
*Murilla*—W. J. H. Moore  
*Musgrave*—Hon. Wm. H. B. O'Connell  
*Normanby*—George Fox  
*Nundah*—Thomas Bridges  
*Oxley*—Samuel Grimes  
*Port Curtis*—J. Boles  
*Rockhampton (2)*—W. Kidston, G. S. Curtis  
*Rockhampton N.*—John Linnott  
*Rosewood*—D. T. Keogh  
*Stanley*—F. Lord  
*Toowong*—E. H. Macartney  
*Toowoomba (2)*—John Fogarty, James Tolmie  
*Toombul*—A. L. Potrio  
*Townsville (2)*—Hon. R. Philp, P. F. Hauran  
*Warrego*—D. Bowman  
*Warwick*—Hon. Arthur Morgan  
*Woolloongabba*—Thomas Dibley  
*Woothakata*—John Nowell  
*Wide Bay*—U. M. Jenkinson

Clerk of the Assembly—Lewis Adolphus Bernays, O.M.G. Clerk-Assistant and  
 Sergeant-at-Arms—Hon. Charles George Holmes A'Court. Principal Shorthand  
 Writer—J. Gilligan. A staff of shorthand writers are now engaged permanently.

## Stations and their Post Towns.

Acacia Creek, Warwick  
 Alderton, Condamine  
 Balgownie, Cambooya  
 Baramba, Nanango  
 Beauaraba, Beauaraba  
 Beauaraba New Township, Beauaraba  
 Bendee, Dalby  
 Bengalla, Leyburn  
 Billa Billa, Goondiwindi  
 Bingie, Condamine  
 Blinkbonnie, Warwick  
 Bodumba, Leyburn

Boonoo Boonoo, Stanthorpe  
 Bovil, Goondiwindi  
 Boronga, Goondiwindi  
 Bon Accord, Dalby  
 Boondoomba, Dalby  
 Boolarwell, Goondiwindi  
 Boonal (N.S.W.), Goondiwindi  
 Brookfield, Goondiwindi  
 Burgoose, Dalby  
 Burrandowan, Dalby  
 Callandoon, Goondiwindi  
 Canmaroo, Dalby



Cabarlah, Crow's Nest	Meringandan, Meringandan
Canning Creek, Leyburn	Merriwa (N.S.W.), Goondiwindi
Canning Downs, Warwick	Moogoon, Goondiwindi
Cecil Plains, Dalby	Murraboron, Inglewood
Clifton, Clifton Railway Station	Newinga, Goondiwindi
Collinsville, Warwick	North Branch, Greenmount
Cooly Creek, Meringandan	Nandubbermere, Leyburn
Coppymurrambilla (N. S. W.), Goondiwindi	Oakey Creek, Oakey Creek Railway Station
Coolmunda, Inglewood	Oaklands, Leyburn
Coomrith, Dalby	Pilton, Toowoomba or Clifton Railway Station
Cumkillenbar, Dalby	Pine Creek, Yandilla
Cooranga, Dalby	Pratton, Warwick
Cooroon, Dalby	Proston, Dalby
Crow's Nest, Crow's Nest	Retreat, Dalby
Dulacca, Condamine	Rosalie Plains, Jondaryan
Durah, Dalby	Rosenthal, Warwick
East Talgai, Allora	St. Ruths, Dalby
Ellangowan, Cambooya	St. Ronan's, Yandilla
Emu Vale, Warwick	St. Helens, Pittsworth
Eton Vale, Cambooya	Stonehenge, Leyburn
Felton, Cambooya	Summer Hill, Warwick
Gladfield, Warwick	Talgai East, Hendon
Glenelg, Leyburn	Tallwood, Goondiwindi
Glengallan, Warwick	Tandawanna, Goondiwindi
Glenlyon, Leyburn	Tarwinaba, Goondiwindi
Glenmore, Dalby	Terica, Leyburn or Warwick
Goomburra, Allora	Terra Mills, Inglewood
Gowrie, Gowrie Crossing or Toowoomba	Tipton, via Dalby
Goodar, Goondiwindi	Tummalville, Leyburn
Greekbank, Dalby	Treveston, Leyburn
Gunyan, Leyburn	Toolburra, Warwick
Haldon, Clifton Railway Station	Undercliffe, Warwick
Harrow, Cambooya	Umbirom Homestead, Drayton
Highfields, Cabarlah	Umberecolle, Goondiwindi
Hendon, Hendon Railway Station	War War, Dalby
Headington Hill, Clifton Railway Station	Warroo, Inglewood
Halliford, Dalby	Woodlee, Yandilla
Jimbour, Dalby	Warra Warra, Dalby
Jinghi Jinghi, Dalby	Woomba, Dalby
Jondaryan, Jondaryan	Werranga, Dalby
Jandowie, Dalby	Westbrook, Drayton
Killarney, Warwick	Westbrook Homestead Area No. 1, Haydock's
Kurrawan, Dalby	Westbrook Homestead Area No. 2, Crosshill, via Oakey Creek
Kincaird, Dalby	Welltown, Goondiwindi
Kogan Creek, Dalby	Wyaga, Goondiwindi
Koreelah, Warwick	Western Creek, via Drayton or Cambooya
London, Dalby	Whetstone, Inglewood
Lyndhurst, Warwick	Winton, Goondiwindi
Maryvale, Warwick	Yeulba Creek, Condamine
Mount Irving, Jondaryan	Yandilla, Yandilla
Moongoola, Warwick	
Moraybia, Condamine	
Mount Russell, Jondaryan	
Mount Sturt, Warwick	

## Local Commission of the Peace.

- Aland, Robert, Toowoomba  
 Allen, Thomas, Woodlawn, Greenmount  
 Allen, John Charles, Greenmount  
 Allan, James Fife, Customs Office,  
     Wallangarra  
 Afleck, John, Oakay  
 Afleck, Thomas Hall, West Hall, Free-  
     stone  
 Anderson, Wm., Clifton  
 Andrew, William, Meringandan  
 Armstrong, O., Goondiwindi  
 Archibald, Hon. J., Warwick  
 Bailey, C. W., Goondiwindi  
 Bailey, Richard William, Southbrook  
 Ballinger, Thomas John, Toowoomba  
 Bambery, John, Merivale, Warwick  
 Barnes, George P., Warwick  
 Barton, A. H. E., Stanthorpe  
 Bassingthwaite, Sydney Wm., Rivers-  
     dale, Chinchilla  
 Batzloff, Frederick, Westbrook H.A.  
 Beebe, A. H. T., Toowoomba  
 Beirne, B. J., Toowoomba  
 Borkelman, W. F., Toowoomba  
 Boland, E., Toowoomba  
 Briggs, A. B., Toowoomba  
 Brocklebank, W., Broxburn, Pittsworth  
 Brosnan, Maurice, Lucky Valley  
 Brosnin, Cornelius, Killarney  
 Broadfoot, James, Toowoomba  
 Brodribb, F. C., Toowoomba  
 Bruhn, John J., Quinlow, Jondaryan  
 Bishop, Robert C., King's Creek  
 Black, J. C., Geham  
 Brodie, Daniel, Greenmount,  
 Campbell, Charles, Toowoomba  
 Cameron, W. J. B., Toowoomba  
 Cameron, D. M., Welltown, Goondiwindi  
 Cameron, Hugh, Headington Hill  
 Cardew, F. T. L., Oakay Creek  
 Cassidy, F., Jimbour, Dalby  
 Charles, John, Inglewood  
 Chauvel, C. H., Warwick  
 Chauvel, J. A., Canning Downs South,  
     Warwick  
 Chesson, Herbert, Toowoomba  
 Clarke, George, Hendon  
 Clark, G. H., East Talgai, Hendon  
 Clark, S. F., Pittsworth  
 Cleary, J., Crow's Nest  
 Clendinning, W. S., Toowoomba  
 Collins, Jeremiah, Allora  
 Collman, John, Mungindi  
 Connor, Patrick, Toowoomba  
 Cook, G., Mossdale  
 Cook, Richard, Mossdale  
 Cook, Robert, Allora  
 Cormack, J. J., Dalby  
 Couper, F. G. G., Westbrook  
 Cousin, J. M. L., Clifton  
 Cowan, Alexander, Inglewood  
 Cory, H. Vermont, Warwick  
 Cory, Gilbert Gastwyck, Toowoomba  
 Conroy, James, Dalby  
 Cooke, Robert, Allora  
 Coutts, Thomas, North Toolburra  
 Crawford, Henry, Glenburn, Drayton  
 Crisp, George, Toowoomba  
 Crombie, Andrew, Toowoomba  
 Crotty, P., Toowoomba  
 Cruise, R., Toowoomba  
 Cunliffe, P. S., Toowoomba  
 Cullen, B. J. O., Well Park, Dalby  
 D'Arcy, Robert, Yarrowar, nr Mungindi  
 Daly, James, Quinlow, Jondaryan  
 Daveney, C. B., Warwick  
 Davidson, Paul, Darkoy Flat, Warwick  
 Davidson, P. J., Crosshill, Oakay  
 Davies, T. O., Allora  
 Deacon, Wm., Allora  
 Dean, James, Allora  
 Devine, A. H., Inglewood  
 De Conlay, James, Warwick  
 Dickey, J. H., Allora  
 Dickson, J. G., Toomoo St'n, St. George  
 Dillon, D. T., Dalby  
 Dixon, John, Jondaryan  
 Doneley, W. H., Devon Park, Oakay  
 Donkin, F. W., Goomburra  
 Dornbusch, C. O., Warwick  
 Drake, E. T., Goondiwindi  
 Dickson, B. P., Warwick  
 Donovan, Patrick, Allora  
 Dougall, James, Allora  
 Dun, H. P., Loringdale, Dalby  
 Dunne, James, Tipton, Dalby  
 Easton, Frederick C., Spring Creek  
 Easton, Henry E., Gowrie Junction  
 Eggleton, E., Middle Ridge  
 Ellwood, E. A., Killarney  
 Elwyn, Herbert Fraser, Gunyan, Texas  
 Ernst, William, Clifton  
 Ensor, Henry, Maila Hill, Dalby  
 Evans, A. F., Toowoomba  
 Evans, Augustus, Rocklands, Warwick  
 Filshie, Robert, Toowoomba  
 Finlay, Edmund, The Glen, Pilton  
 Fishbourne, William, Dalby  
 Fitzpatrick, Edward, Gowrie Road  
 Fletcher, V. O., Talgai  
 Fogarty, M. J., Oakay

- Free, George, Warwick  
 Finnie, John, Rosevale, Drayton  
 Fitzsimmons, Charles P., Tipton, Dalby  
 Fletcher, E. Kennington, Dalby  
 Fleicher, James, Bailandean, Stanthorpe  
 Fogarty, John, Toowoomba  
 Ford, Michael, Dalby  
 Franke, Herman, Cawdor  
 Frederick, H. C., East Prairie  
 Freshney, Reginald, Toowoomba  
 Gallagher, John, Thano's Creek  
 Galloway, F. W., Toowoomba  
 Garde, T. W., Toowoomba  
 Gibson, Richard, Warwick  
 Godsall, E. J., Toowoomba  
 Gordon, Andrew, Allora  
 Gore, Frederick Arthur, Yandilla  
 Grayson, F., Warwick  
 Graham, Henry L., Crow's Nest  
 Graham, J. L., Toowoomba  
 Goldsworthy, John, Dunmore Park, Dalby  
 Gore, G. R., Yandilla  
 Gowland, J. V. R., Dalby  
 Grant, W., Bowenville  
 Grayson, Frank, Killarney  
 Groenup, E. B., Texas  
 Gann, D., Bollarwell, Goondiwindi  
 Guthrie, John, Stonehenge  
 Groom, Henry L., Toowoomba  
 Groom, Frederick Wm., Toowoomba  
 Grimes, Thomas, Spring Creek, Clifton  
 Griffiths, G. W., Toowoomba  
 Gruchy, John William de., Highfields  
 Hagenbach, Peter, Warwick  
 Hanley, James, Back Plains, Clifton  
 Handley, Robt., Paradise Farm, Drayton  
 Harding, Richard Ross, Toowoomba  
 Harris, J. D., Leyburn  
 Hartigan, Patrick, Warwick  
 Harvey, Robert, Drayton  
 Harvey, A. J., Pittsworth  
 Hanbury, W. G., Warwick  
 Hannaford, S., Warwick  
 Hardaker, A. E., Warwick  
 Heaslip, B., Killarney  
 Healy, John, Warwick  
 Hensler, J. P., Goondiwindi  
 Hensler, Carl, Goondiwindi  
 Hodgen, William, Toowoomba  
 Holberton, Hon. Fredk. H., Toowoomba  
 Hellinworth, E. J. Texas  
 Holmes, Isaac, Allora  
 Horn, J. F., Goombungee  
 Hooper, W. J., Tallwood, Goondiwindi  
 Horner, Adata, Middle Ridge  
 Horwitz, Jacob, Warwick  
 Horwitz, Joseph, Warwick  
 Horwood, W. Daandine  
 Hosick, Daniel A., Warwick  
 Howell, T. J., Killarney  
 Howell, R. A., Killarney  
 Hughes, H. J., Islandholme, Texas  
 Hunt, James, Daandine  
 Hunt, Paul, Loudon, Dalby  
 Hunter, D. M., Pittsworth  
 Jennings, John F., Westbrook  
 Johnson, T. A., Warwick  
 Johnson, W., Yangan  
 Jones, J. E. R., Dalby  
 Just, David Gibson, Dalby  
 Johnson, William Guard, Warwick  
 Johnston, Alexander, Lagoon Creek  
 Jenes, John, Canning Creek, Inglewood  
 Jorgensen, N. P., Ellangowan  
 Joyce, J. W., Dalby  
 Kates, Francis, Allora  
 Kates, F. H., Allora  
 Keogh, P. M. Warwick  
 Keogh, Thomas J., Toowoomba  
 Kelleher, John, Darkoy Flat, Warwick  
 Kelly, J. R., Oakley  
 Kennedy, Thomas, Allora  
 Kennedy, J. O., Allora  
 Kennard, S. B., Toowoomba  
 Kemp, W., Swan Creek, Warwick  
 Kemp, James, Swan Creek  
 Killoen, P., Boxgrove, Dalby  
 Killoen, William, Boxgrove, Dalby  
 Killeen, George, Brookfield, Goondiwindi  
 King, Henry V., Gowrie  
 King, A. L., Gowrie  
 King, E. H., Eton Vale  
 Kircher, J., Sandy Creek, Warwick  
 Kirkgaard, B. O. C., Freestone Creek  
 Knust, J. A. O. E., Rossvale Estate, Pittsworth  
 Laidlaw, John, Toowoomba  
 Laue, Timothy, Toowoomba  
 Lane, John P., Severn River, Stanthorpe  
 Landy, James, Dalby  
 Lamb, Thomas, Killarney  
 Lamb, W. D., Yangan  
 Lawson, Robert, Boondooma  
 Leane, John, Meringandan  
 Lee, A. P. M., St. George  
 Lee, Patrick, Happy Valley  
 Lewis, William, Moola Creek, Dalby  
 Livingstone, D., Bullwarra, St. George  
 Logan, John, Clifton  
 Lee, James, Happy Valley  
 Littleton, John Thomas, Crow's Nest  
 Lomas, George H., Silverwood, Warwick  
 Long, John, Toowoomba  
 Lord, Frederick, Eskdale  
 Ludgate, Henry, Allora  
 Luke, A. J., Mulgowan, Stanthorpe



- Macansh, T. W., Warwick  
 Macdonald, J. G., P.M., Warwick  
 Mackay, D. H., S. Toolburra, Warwick  
 Mackintosh, Donald, Toowoomba  
 Mackintosh, J. E., Oakey  
 Mahoney, Thomas, Pittsworth  
 Mahoney, James, Leyburn  
 Martin, James, Dalby  
 Magill, Dr. M., Goondiwindi  
 Marwedel, Fodor Max, Toowoomba  
 Marks, James, Toowoomba  
 Marshall, Wm., Well Station, Warwick  
 Matheson, Frederick, Dalby  
 Mathieson, John, East Prairie, Jondaryan  
 Mayes, Alexander, Toowoomba  
 Mengel, Henry, Toowoomba  
 Morry, Thomas F., Warwick  
 Morry, George Pittlow, Toowoomba  
 Metcalfe, E. J., Toowoomba  
 Mills, Jas. C., Callandoon  
 Millward, M. E., Killarney  
 Mitchell, James, Eton Vale  
 Mogridge, Thomas, Warwick  
 Moloney, James, Turallin  
 Morgan, William Matthew, Warwick  
 Morgan, Arthur, Hoon, Warwick  
 Moore, Major, Police Magistrate, Toowoomba  
 Morris, H., C.F.S., Goondiwindi  
 Morris, R. M., Dalby  
 Moti, H., Allora  
 Munro, Duncan, Toowoomba  
 Munro, John Hugh, Toowoomba  
 Munro, John, Highfields  
 Munro, P. B., Finabour  
 Murphy, D., Drayton  
 Mutze, Peter, Gowrie Road  
 Myles, G. T., Warwick  
 M'Arthur, Kooroona, St. George  
 M'Clelland, W. A., Maida Hill  
 M'Cook, Graham, Toowoomba  
 M'Dougall, C. E., Warwick  
 M'Dougall, Edwin, Rosalie, Jondaryan  
 M'Dougall, F. H., Rosalie  
 M'Dougall, Renald, Cooyar  
 M'Donald, J. C., Warwick  
 M'Donnell, Michael Joseph, Greenmount  
 M'Donnell, J.E. John, Toowoomba  
 M'Ewen, John, Inglewood  
 M'Gahan, Thos., Swan Creek, Warwick  
 M'Gowan, S. B., Canning Downs, Warwick  
 M'Grath, Thomas, Perseverance  
 M'Gregor, John, Gowrie Little Plain  
 M'Hugh, John, Toowoomba  
 M'Inerney, J., Ringing Plain, Jondaryan  
 M'Innerney, Thos., Irvingdale  
 M'Intyre, Joseph Sharp, Toowoomba  
 M'Intosh, Charles, Killarney, Warwick  
 M'Intosh, J. W., Cambooya  
 M'Kinstry, William, Pilton  
 M'Lennan, Murdoch, Tipton  
 M'Leish, J. P., Toowoomba  
 M'Leod, Roderick, Terrica, Inglewood  
 M'Mahon, Daniel, Gowrie Junction  
 M'Manus, J. O. Cytherin, St. George  
 M'Millan, John, Mugan, Goondiwindi  
 M'Phie, Alexander, Toowoomba  
 M'Quaker, W. H., Stanthorpe  
 Neale, Henry, Ramsay  
 Nicholas, C. E., Whetstone, Inglewood  
 Nicholas, Stanley, Whetstone  
 Nicol, J. R., Toowoomba  
 Noble, W. A., Toowoomba  
 Nelson, Sir H. M., Gabbinbar, Toowoomba  
 Needham, Francis Henry, Warwick  
 Nihill, John, Toowoomba  
 North, F. W., Toowoomba  
 Norton, J. S., Mungindi  
 Orton, Arthur, Stanthorpe  
 O'Leary, Jeremiah, Ellangowan  
 O'Brien, Patrick, Toowoomba  
 O'Brien, Denis, Dalby  
 O'Brien, Thomas, Helidon  
 O'Halloran, Matthew, Ellangowan  
 O'Hara, Richard Edward, Glenelg  
 O'Keefe, Thomas, St. George  
 O'Leary, Jeremiah, Ellangowan  
 Oxlad, C. T., Goondiwindi  
 O'Conner, P., Kincora, Pittsworth  
 O'Leary, Arthur, Mile End, Warwick  
 Palethorpe, J. G., Toowoomba  
 Palmer, W. S., Spring Bluff  
 Partridge, George, Toowoomba  
 Paterson, F. G., Toowoomba  
 Peckay, E. W., Toowoomba  
 Porter, T. P., Oakey  
 Pain, Francis, Allora  
 Peak, William James, Drayton  
 Peak, William Charles, Toowoomba  
 Pierce, William, Lemon Tree, Yandilla  
 Pillar, E., Middle Ridge  
 Pointer, Hugh C., Toowoomba  
 Porter, Alexander, North Branch  
 Porter, James, North Branch  
 Primrose, Francis A., Toowoomba  
 Provan, James T., Clifton  
 Ramsay, Robert, Harrow, Cambooya  
 Ramsay, M. Francis, Harrow, Cambooya  
 Raff, James, Stanthorpe  
 Reeves, James Henry, Toowoomba  
 Reithmuller, Gottlieb Frederick, Glenelg  
 Renwick, James, Toowoomba  
 Renwick, Robert, Toowoomba  
 Ritscher, Herman, Stanthorpe

THIS FICHE HAS BEEN MICROFILMED  
FROM A PHOTOCOPY OF THE ORIGINAL  
ALMANAC.

GROOM'S  
DARLING DOWNS  
BOOK ALMANAC

TOOWOOMBA, QLD





# STATE LIBRARY OF QUEENSLAND

WILLIAM STREET BRISBANE QLD. 4000

TELEPHONE 221 8400  
YOUR REFERENCE

OUR REFERENCE

DATE

I, Sydney Lawrence Ryan, State Librarian being an approved person in terms of Section 105 of the Evidence Act of 1977, certify that this transparency was made as a permanent record of a document in my custody or under my control.

Signature ..... *S. Ryan* .....

Date: 11th January, 1982

**CONTINUED**

Roberts, Edwin, Toowoomba	Treweke, W. H., Uंबरcollie, Goondiwindi
Robertson, J. H., Toowoomba	Troy, Joseph, Toowoomba
Robinson, S. C. W., Toowoomba	Truss, John, Middle Ridge
Robinson, Edwin W., Toowoomba	Turner, W. H., Coomrith, Dalby
Robinson, W. R., Toowoomba	Turner, J. A. Stonehenge
Roche, Frederick William, Dalby	Turnbull, James G., Dalveen, Warwick
Rosenstengel, Richard, Toowoomba	Von Pein, J., Beauaraba Scrub, Pittsworth
Rowbotham, O., Toowoomba	Walcott, Charles Forrester, Clifton
Rylands, R., Toowoomba	Wallace, William, Warwick
Ryan, Stephen, Darkey Flat	Walpole, Edward, Millmerran
Scholefield, Richard W., Toowoomba	Ward, Charles H., Warwick
Scott, J. T. W., Goondiwindi	Warner, J. R., Toowoomba
Scott, E. J. M. Warwick	Walker, G. R. F., Dalby
Scully, J. V., Stanthorpe	Watson, George Wade, Tandawanna, Goondiwindi
Selke, J. Warwick	Webb, William, Racecourse, Toowoomba
Seaman, William, Stanthorpe	Webb, H. G., Toowoomba
Sharpe, Richard, Goombungee	Weir, George, Dalby
Sheahan, John, Stanthorpe	West, F. J., Pilton
Shepperd, John, Drayton	Whicello, S. H., Toowoomba
Shepperd, S. G. Wyreema	White, Joseph, Crow's Nest
Slade, W. B., Glengailan, Warwick	White, C. F., Pikedale
Sloman, J. B., Toowoomba	White, H. G., Doctor's Creek
Smith, Hon. J. T., Toowoomba	Whyte, Charles, St. George
Sinclair, Duncan, Welltown	Whyte, J. A. F., Stonehenge
Sinclair, Robert, Toowoomba	Wiemers, John, junr., Pittsworth
Simpson, George Morris, Dalby	Wienholt, Edward, Goombarra
Simpson, Allen, West Haldon	Wilcox, E., Plainby, Crow's Nest
Smart, Edward, Toowoomba	Wilcox, W. E., Toowoomba
Snell, John Cooke, Cambooya	Wild, J. W., Warwick
Spreadborough, O., Killarney	Willson, Robert, Pittsworth
Stephens, Samuel G., Toowoomba	Wilson, James, Freestone Creek, Warwick
Sterne, Henry, Warwick	Wilson, George, Condamine
Steuart, Basil, Pittsworth	Williams, Charles, Jondaryan
Stieglitz, E. B. Von, Toowoomba	Williams, E. K., Cecil Plains
Stirling, James, Toowoomba	Wilshire, Major Joseph, Toowoomba
Stockwell, William, Warwick	Wippell, O. R., St. George
Stokes, H. G. Silverspur	Wockner, Frederick Rendon, Rosalie, Jondaryan
Sullivan, John, Pittsworth	Woods, F. B., Warwick
Sutherland, J. P., Inglewood	Woodlock, J. F., Goondiwindi
Tausk, J. Herman, Stanthorpe	Woodlock, M. T., Inglewood
Taylor, W. B., Toowoomba	Woodlock, W. J., Mugan, Goondiwindi
Taylor, James, Toowoomba	Woodford, W. S. R., Goondiwindi
Taylor, F. I., Toowoomba	Woodward, C. R., Toowoomba
Taylor, Thomas M., Jimbour, Dalby	Wray, O. H. Stonehenge
Teschner, L., Gowrie Scrub, Toowoomba	Yaldwynn, B. F., Jericho Station
Thorn, W., Toowoomba	Young, W. J. Neondco, St. George
Thompson, E. W., Warwick	
Thompson, James, Mungindi	
Thomson, A. P., Dalby	
Tolmie, James, Toowoomba	
Torbock, John R., Toowoomba	

### Government Departments.

CHIEF SECRETARY'S DEPARTMENT.—Chief Secretary—The Hon. Robert Philp ;  
Under Secretary—Vacant ; Chief Clerk—J. Brunton Stephens ; Commandant—  
Colonel Harry Finn ; Naval Commandant—Captain W. R. Creswell, C.M.G., R.N. ;



Secretary, J. P. Richard; Immigration Agent—J. O'N. Brennan; Agent-General—The Hon. Sir Horace Tozer, K.C.M.G.; Government Meteorologist—C. L. Wragge, F.R.G.S., &c.

**HOME SECRETARY'S DEPARTMENT.**—Home Secretary—Hon. J. F. G. Foxton; Under Secretary—W. H. Ryder; Chief Clerk—R. H. Lawson; Registrar-General—Joseph Hughes; Commissioner of Police—W. E. Parry-Okeden; Chief Clerk—H. B. M. Challinor; Government Printer—G. A. Vaughan (Acting); Chief Engraver—(Vacant); Comptroller General of Prisons—C. E. de F. Pennefather; Hospitals for the Insane—Goodna: Medical Superintendent—Dr. Hogg; Toowoomba: Medical Superintendent—Dr. Nicoll.

**ADVERTISING BOARD.**—Government Printer (Chairman), Under-Secretary Home Secretary's Department, Under Secretary Treasury, Under Secretary Department of Public Lands, Under Secretary Department of Justice, Under Secretary Department of Public Instruction, Under Secretary Department of Mines, Under Secretary Department of Public Works, Under Secretary Department of Agriculture and Commissioner of Police, Secretary, W. A. Smith.

**DEPARTMENT OF PUBLIC INSTRUCTION.**—Secretary for Public Instruction—Hon. John Murray; Under-Secretary—J. G. Anderson, M.A.; Clerical Staff—C. A. J. Woodcock (Chief Clerk), J. W. C. Drane (Accountant), T. M'Intyre (Registrar); General Inspector—D. Ewart.

**TREASURY DEPARTMENT.**—Treasurer—The Hon. T. B. Cribb; Under Secretary—T. W. Connah (Acting); Chief Clerk and Accountant—G. J. Bourne; Receiver—E. G. Schleusner; Pay Clerk—H. S. Bliss; Savings Bank Manager—C. S. Miles; Chief Clerk—F. C. Lees; Postmaster—T. M. Almond; Marine Board—Hon. F. H. Hart, R. S. Taylor, A. J. Carter, T. Bennett; Shipping Inspector—M. A. Jones; Secretary to the Marine Board—S. A. Pethebridge; Harbour Master—J. Mackay; Hydraulic Engineer—J. B. Henderson; Government Storekeeper—G. G. M'Lennan.

**CUSTOMS DEPARTMENT.**—Collector of Customs and Chief Inspector of Distilleries and Excise—W. H. Irving; Chief Clerk—J. C. Kent; Inspector of Invoices—J. Honeyman. Border Customs Stations—Wallangarra, Texas, Goundiwindi, Mungindi, Hebel, Woorebrook, Hungerford, Wompah, Oontoo, Betoota, Birdsville, Camooweal, Urundangie, Killarney, Brenda.

**PORTS ON THE COAST WITH CUSTOM-HOUSES AND OFFICERS.**—Bowen, Bundaberg, Burketown, Cairns, Cooktown, Dungeness, Gladstone, Geraldton, Mackay, Maryborough, Normanton, Port Douglas, Rockhampton, St. Lawrence, Townsville, Thursday Island.

**DEPARTMENT OF PUBLIC LANDS.**—Secretary for Public Lands—The Hon. W. B. O'Connell; Under-Secretary—W. J. Scott; Chief Clerk—P. W. Shannon; Officer in Charge of Selection Branch—R. Morrisby; Accountant, Land and Survey Departments—J. A. Beal; Survey Branch: Surveyor-General—Archibald M'Dowall; Chief Clerk—T. K. Perssé.

**DEPARTMENT OF AGRICULTURE.**—Secretary for Agriculture, Hon. D. H. Dalrymple; Under Secretary and Curator of Public Parks, Gardens, and Reserves—P. J. McDermott; Agricultural Adviser—P. McLean; Chief Clerk—E. G. E. Scriven; Chief Inspector of Stock and Registrar of Brands—P. R. Gordon; Principal, Agricultural College—J. Mahon; Colonial Botanist—F. M. Bailey; Entomologist and Vegetable Pathologist—H. Tryon; Instructor in Fruit Culture—A. H. Benson; Instructor in Coffee Culture—H. Newport; Viticulturalist—E. H. Rainford; Tobacco Expert—R. S. Nevill; Agricultural Chemist—J. C. Brännich; State Farms: Managers—Hermitage, H. O. Quodling; Westbrook, C. Ross; Biggenden, G. Brooks; Gindie, R. Jarrott; State Nursery, Kamerunga—H. Newport; Director Sugar Experimental Stations, R. Maxwell.

**LAND COURT.**—Under "The Land Acts 1897"—Thomas Stevenson Sword, F. X. Heaney, and F. W. Woodbine; Registrar—J. S. Bennett; Head Office—Brisbane.

**CROWN LANDS.**—There are Commissioners at the following places. As changes frequently occur it is best to address them as "The Land Commissioner," at the several places hereafter named, as Aramac, Banana, Barcoodine, Betoota, Birdsville,

Blackall, Bowen, Boulia, Bundaberg, Burketown, Cairns, Charleville, Charters Towers, Clermont, Cloncurry, Cooktown, Croydon, Cunnamulla, Darling Downs (Toowoomba, Dalby, Warwick), East Moreton (Brisbane), Gayndah, Georgetown, Gladstone, Goondiwindi, Gympie, Herberton, Hughenden, Ingham, Inglewood, Ipswich, Isisford, Kynuna, Longreach (assistant), Mackay, Maryborough, Maytown, Mourilyan (Geraldton), Mount Morgan (Assistant, for the purpose of issuing timber licenses), Muttaborra (assistant), Nanango, Normanton, Pentland, Port Douglas, Ravenswood, Rockhampton, Roma, Springsure, Stanthorpe, St. George, St. Lawrence, Surat, Tambo, Taroom, Texas, Thargomindah, Thornborough, Thursday Island, Townsville, Windorah, Winton.

**LAND AGENTS.**—Allora, Aramac, Banana, Barcaldine, Birdsville, Blackall, Bowen, Brisbane, Bundaberg, Burketown, Cairns, Charleville, Charters Towers, Chinchilla, Clermont, Cloncurry, Cooktown, Croydon, Cunnamulla, Dalby, Eidsvold, Gayndah, Georgetown, Gladstone, Goondiwindi, Gympie, Herberton, Hughenden, Hungerford, Ingham, Inglewood, Ipswich, Isisford, Leyburn (acting), Longreach, Mackay, Maryborough, Maytown, Miles, Mitchell, Mourilyan (Geraldton), Muttaborra (acting), Nanango, Nerang, Normanton, Pentland, Port Douglas, Ravenswood, Rockhampton, Roma, Springsure, Stanthorpe, St. George, St. Lawrence, Surat, Tambo, Taroom, Tenningering, Texas, Thargomindah, Thornborough, Thursday Island, Toowoomba, Townsville, Warwick, Windorah, Winton. Address as follows: The Land Agent at—naming the place.

**PASTORAL OCCUPATION.**—Officer in Charge of Pastoral Occupation Branch in Brisbane—J. E. Burstall; for Burke—At Normanton; for Cook—At Cooktown.

**MINES DEPARTMENT.**—Secretary for Mines—Hon. R. Philp; Under Secretary—A. R. Macdonald; Chief Clerk and Accountant—H. Marshall; Government Geologist—W. H. Rands. Gold Wardens are stationed at the following places:—Blackall, Bowen, Brisbane, Bundaberg, Burketown, Cairns, Charleville, Charters Towers, Clermont, Cloncurry, Cooktown, Croydon, Cunnamulla, Eidsvold, Georgetown, Gladstone, Gympie, Geraldton, Herberton, Hughenden, Ingham, Ipswich, Longreach, Mackay, Maryborough, Mount Morgan, Normanton, Port Douglas, Ravenswood, Rockhampton, Roma, Stanthorpe, Thursday Island, Thargomindah, Toowoomba, Townsville, Warwick.

**DEPARTMENT OF PUBLIC WORKS.**—Secretary for Public Works—The Hon. John Leahy; Under-Secretary for Works, Government Architect and Engineer for Bridges—A. B. Brady; Chief Assistant Architect—T. Tye; Second Assistant Architect—J. S. Murdoch; Accountant—T. H. Dinwiddie and 4 Clerks; and 15 Draftsmen and 7 Inspectors of Works, 2 Clerks, 4 Watchmen, 1 Clockmaker, 1 Engineer, 2 Lift Attendants.

**RAILWAY DEPARTMENT.**—Secretary for Railways—Hon. John Leahy; Commissioner for Railways—Robt. J. Gray; Secretary to Commissioner for Railways—T. S. Pratten; Deputy Commissioner and General Traffic Manager—J. N. Thallon; Chief Engineer—W. Pagan (Acting); Chief Mechanical Engineer—Geo. Nutt; Deputy Chief Mechanical Engineer—H. Horniblow; Comptroller of Stores—J. A. Holdsworth.

**DEPARTMENT OF JUSTICE.**—Attorney-General—Hon. A. Rutledge, K.C.; Chief Justice—His Honor Sir S. W. Griffith, G.C.M.G.; Puisne Judges—His Honor P. A. Cooper and His Honor P. Reul; Northern Judge—His Honor C. E. Chubb; Central Judge—His Honor Virgil Power; Judges of District Courts—G. W. Paul, G. G. Miller, A. B. Noel, E. Mansfield; Crown Prosecutors of District Courts—F. W. Dickson, H. E. King, B. A. Ross; Under Secretary for Justice—W. Cahill; Crown Solicitor—Charles Powers; Sheriff—P. Pincock; Registrar of Supreme Court, Brisbane, and Joint Stock Companies—J. L. Blood Smyth; Registrar Supreme Court and Official Trustee in Insolvency, Townsville—Chas. S. Norris; Registrar Supreme Court and Official Trustee in Insolvency, Rockhampton—Thomas George Fraser; Official Trustee in Insolvency and Curator in Intestacy and Insanity—J. B. Hall; Registrar of Titles—J. O. Bourne; Master of Titles—E. Gore Jones; Chief Commissioner of Stamps—H. M. Milman; Registrar of Patents, Designs, and Trade Marks—George Townsend; Registrar of Friendly Societies—E. Rendle; Registrar District Court, Brisbane—W. H. Caruso.

NOTARIES PUBLIC.—Brisbane—W. H. Wilson, L. F. Bernays, A. W. Chambers, A. F. M. Feez, J. H. Flower, and E. L. L. Büthning; Bundaberg—A. F. R. Chubb; Rockhampton—R. R. Jones; Maryborough—T. Morton; Toowoomba—C. W. Hamilton; Charters Towers—John Marsland, L. W. Marsland.

COMMISSIONERS FOR ISSUING WRITS, &c.—Cooktown—B. H. Ogilvie; Maryborough—E. Morey (acting) P.M.; Bundaberg—T. Mowbray, P.M.; Bowen—F. W. Myles, P.M.; Cairns—B. R. Stafford, P.M.; Croydon—T. Millican, P.M.; Hughenden—B. C. MacGroarty, P.M.; Mackay—W. R. O. Hill, P.M.; Normanton—E. E. Hall, P.M.; Roma—E. F. Craven, P.M.; Thursday Island—Hon. J. Douglas, P.M.; Longreach—P. G. Grant, P.M.; Winton—C. A. M. Morris, P.M.

### Police Magistrates.

Ayr—C. A. Collard (acting)  
 Barcaldine—F. Vaughan  
 Beenleigh—T. H. Hyde  
 Birdsville—W. R. de Vaux  
 Blackall—R. T. Taylor  
 Bowen—F. W. Myles  
 Brisbane—G. P. M. Murray, R. A.

Herberton—A. C. Haldane  
 Hughenden—B. C. McGroarty  
 Ipswich—H. T. Macfarlane  
 Ingham—G. H. Newman  
 Isisford—J. Macalister  
 Longreach—P. G. Grant  
 Mackay—W. R. O. Hill  
 Maryborough—E. Morey (acting)  
 Mount Morgan—J. O. Linedale  
 Normanton—E. E. Hall (acting)  
 Port Douglas—W. J. Connolly  
 Ravenswood—W. G. K. Cusack  
 Rockhampton—P. W. Pears  
 Roma—E. F. Craven  
 South Brisbane—W. Yaldwyn  
 St. George—A. Lee  
 Stanthorpe—M. P. B. Fanning (acting)  
 Tambo—H. L. Archdall (acting)  
 Thargomindah—A. H. Zillman  
 Thornborough—J. Williams (acting)  
 Thursday Island—Hon. John Douglas, C.M.G.  
 Toowoomba—Major R. A. Moore  
 Townsville—C. Francis  
 Warwick—J. G. MacDonald  
 Winton—C. A. M. Morris

Ranking  
 Bundaberg—T. Mowbray  
 Burketown—A. S. L. Wells (Acting)  
 Cairns—B. R. Stafford  
 Charleville—W. Finucane  
 Charters Towers—F. P. Parkinson  
 Clermont—H. M. Chester  
 Cloncurry—M. J. Bracewell  
 Coen—P. Burke (acting)  
 Cooktown—B. H. Ogilvie  
 Croydon—F. Millican  
 Cunnamulla—R. W. Moran  
 Dalby—J. A. McArthur (acting)  
 Emerald—J. W. W. Jackson (acting)  
 Eidsvold—R. S. Hurd (acting)  
 Georgetown—T. H. Boddington  
 Geraldton—P. Macarthur  
 Gladstone—D. M. Jones  
 Goondiwindi—H. Morris (acting)  
 Gympie—E. Eglington

Relieving Police Magistrate—O. Armstrong.

### District Registrars of Births, Deaths, and Marriages.

ABRAMAC—P. G. Grant, Longreach  
 BALONNE—A. Lee, St. George  
 BLACKALL—R. T. Taylor  
 BOWEN—Martin O'Donohue  
 BRISBANE—The Registrar-General, Jos. Hughes; Deputy Registrar-General, E. B. Howard  
 BUNDABERG—O. H. Short  
 BURKE—A. S. L. Wells, Burketown  
 BURNETT—J. J. Hobbs, Gayndah

CABOOLTUR—Thos. Bryce, Burnside, Stony Creek  
 CAIRNS—J. Hanbury  
 CANNOWELL—W. O. Miller, Ingham  
 CHARLEVILLE—J. F. M'Donnell  
 CLERMONT—G. O. King (acting)  
 CLONCURRY—M. J. Bracewell  
 COOK—W. Grace Moran, Cooktown  
 CROYDON—Richard Curtis  
 CUNNAMULLA—W. J. Smout



DALBY AND DARLING DOWNS NORTH— F. W. Roche, Dalby	MARATHON—C. A. M. Morris, Winton
DARLING DOWNS WEST—H. Morris, Goondiwindi	MORETON EAST—Henri Willson Haseler, South Brisbane (Stanley-street)
DARLING DOWNS EAST AND WARWICK— F. G. Mackay, Warwick	MOUNT MORGAN—W. E. H. Ferguson
DIAMANTINA—R. E. Halloran, Iisford	NUNDAH—J. H. Nicholson
DRAYTON AND TOOWOOMBA, DARLING DOWNS CENTRAL, AND HIGHFIELDS— G. E. Evans, Toowoomba	OXLEY—John Moffatt, Oxley
ENOGGERA—J. Nicholson, Paddington	PALMER—J. J. Moran, Maytown
ETHERIDGE—A. H. Berg, Georgetown	PEAK DOWNS—H. J. Johnston, Black- water
FASSIFERN—Geo. Whitney, Englesburg	ROCKHAMPTON AND WESTWOOD—F. R. Chester-Master
GLADSTONE—M. Gallagher	SOMERSET—F. C. M. Burne, Thursday Island
GYMPIE—Laurence Cronin	SPRINGSURE—Wm. Leivesley (acting)
HERBERTON—J. S. Berge	STANLEY—F. C. Pryde Esk
HUGHENDEN—Bernard C. MacGroarty	STANTHORPE—D. E. Meston
IPSWICH AND MORETON WEST—M. McDermott, Ipswich	ST. LAWRENCE—T. E. White
KENNEDY—F. Russell, Charters Towers	TAROOM—D. H. Robinson
LEICHHARDT—G. R. Roebuck, Banana	TAMBO—H. L. Archdall
LOGAN—F. H. Hyde, Beenleigh	TIARO—Robt. Dowling
MACKAY—A. B. Gibson	TOOWONG—F. W. Simmonds
MARANOA—E. F. Craven Roma	TOWNSVILLE—W. Thomas
MARYBOROUGH AND WIDE BAY— John Blaine	WARREGO—A. H. Zillman, Thargomin- dah
	WOOTHAKATA—J. J. MacGinlay Thorn- borough

### Assistant District Registrars of Births and Deaths.

ARAMAC—J. S. Leyden, Arrilalah; J. J. E. Williams, Barendine; Wm. Quilter, Aramac; P. Duffy, Muttaborra	Upper North Pine; Jas. Rafter, Red- cliffe; M. A. R. Bocher, Lands- borough; W. J. Matthews, Caboolture; W. C. Joyner, Samson Vale; Charles Wilson, Napetoun.
BALONNE—N. Conway, Surat; Robt. Moorhead Ballon; P. Griffin, Youlba; Richard Davis, Wallumbilla; T. O. Porter, Mungindi	CAIRNS—Doris Cusey, Geraldton; Robt. Barson, Kuranda; Thos. Olines, Mareeba.
BLACKALL—E. A. G. Proctor, Jericho; J. J. E. Williams, Barendine.	CARDWELL—W. Horan, Cardwell; P. Koogh, Halifax; W. McKay, Ingham.
BOWEN—James Ruddy, Proserpine.	CHARLEVILLE—J. Ryan, Morven; Thos. Randles, Augathella; Thos. McCulkin, Adavale.
BUNDABERG—H. Rendel, Gin Gin; R. T. Dyer, Tenningering.	CLERMONT—Jn. Farquharson, Emerald; P. J. Dower, Alpha.
BRISBANE—J. Melville, Toowong; John Brady, Fortitude Valley; M. Quinn, Woolloongabba; F. Bodman, West End; W. H. Mackereth, Stone's Corner, Logan Road; Alex. Grant, New Farm; Robt. Clark, Kangaroo Point; Kathleen A. Doyle, Lady Bowen Hospital; W. S. King, Sandgate; Mowbraytown, M. Gilroy; South Brisbane, Cemetery, Robert Shipp.	COOK—P. Conway, Port Douglas; W. Jones, Ayton.
BURKE—Patrick Quain, Camoove; I.	CROYDON—Wm. C. T. Russell, Croydon
BARNETT—J. Powers, Nanango; M. J. Bergin, Paradise; R. T. Dyer, Tenningering; G. Sutton, Eidsvold.	CUNNAMULLA—Thos. Rahal, Hunger- ford; P. Walsh, Eulo; T. P. Palmer, Wooroorooka; M. O'Toole, Wyandra.
CABOOLTURE—Ch. Esterman, Woodford; Jas. McNeill, Nambour; J. K. Berry,	DARLING DOWNS CENTRAL—Railway Station Master, and Wm. Orr, Acting Sergt. Police, Clifton; Thos. Burnett, Jondaryan; James H. Gwynne, Allora; Railway Station, Master, Hen- don; Railway Station Master, Gowrie Junction; W. Gargett, Pittsworth;

- James Mahoney, Leyburn; M. C. J. Brodie, Greenmount.
- DARLING DOWNS EAST**—John O'Brien, Killarney; J. H. Gwynne, Allora; J. Mahoney, Leyburn; Railway Station Master, Hendon; P. Harty, Inglewood; A. J. Thompson, Texas; Robt. Kilpatrick, Yangan.
- DARLING DOWNS NORTH**—Railway Station Master, Meringandan; S. L. Amies, Miles; Thomas Burnett, Jondaryan; Railway Station Master, Gowrie Junction; Railway Station Master, Oakley Creek; P. Griffin, Yeulba; F. Reeves, Chinchilla; James Gillies, Goombungee.
- DIAMANTINA**—A. McDonald, Birdsville; D. Keering, Windorah; C. Scanlon.
- DRAYTON AND TOOWOOMBA**—Thomas Jondaryan.
- ENOGGERA**—Thos. Carfoot, Enoggera; Jas. McLean, Lutwyche; Wm. Grant, Breakfast Creek; Wm. Davis, Rosalie; Thos. Deverill, Red Hill; E. E. Smith, Paddington; Michael Coleman, Kelvin Grove.
- ETHERIDGE**—E. Toomey, Cumberland; P. Joyce, Charleston; J. R. E. Old, Georgetown.
- FASSIFERN**—Railway Station Master, Grandchester; Railway Station Master, Walloon; Railway Station Master, Rosewood; M. Connor, Harrisville; M. Connolly, Boonah.
- GLADSTONE**—M. J. O'Sullivan, Miriam Vale.
- GYMPIE**—J. Pickering, Towantin; A. Marshall, Kilkivan.
- HERBERTON**—J. Kenny, Watsonville; M. J. Murray, Irvine Bank; George Charlton, Montalbion; Robert Barson, Kuranda; John Maher, Atherton; J. McKiernan, Mount Garnet; R. Smith, Chillagoe.
- HIGHFIELDS**—J. C. Black, Cabarlah; Johnston Stewart, Crow's Nest.
- HUGHENDEN**—R. Bell, Richmond.
- IPSWICH**—W. Pendock, Blackstone.
- KENNEDY**—M. O'Donoghue, Ravenswood; E. Fox, Pentland; T. O'Brien, Ravenswood Junction.
- LEIGHARDT**—Martin Kelly, Cometville; Railway Station Master, Duaringa; Henry H. Bunting, Tableland; Joseph Pitton, Rainbow.
- LOGAN**—J. A. Murphy, Coomera; Jno. Courtney, Nerang Creek; John Quinn, Southport; R. C. Graham, Tallebudgera; Jno. Nagle, Beaudesert;
- H. C. Primrose, Beenleigh.
- MACKAY**—R. Fadden, Walkerston.
- MARANOA**—C. Clearey, Mitchell; P. Griffin, Yeulba; Richard Davis, Wallumbilla.
- MARATHON**—F. J. O'Connor, Boulia.
- MARYBOROUGH**—Miss Grace Crawford, Lady Musgrave Hospital.
- MORETON, EAST**—H. C. Primrose, Beenleigh; J. J. Madge, Bulimba; G. Bell, Cleveland; Michael Quinn, Woolloongabba; W. H. Mackereth, Stone's Corner, Logan Road; A. Simpson, Wynnum; R. Shipp, South Brisbane Cemetery.
- MORETON, WEST**—M. Kean, Goodna; Railway Station Master, Walloon; Wm. Donaldson, Laidley; Railway Station Master, Grandchester; Railway Station Master, Gatton; J. J. Holland, Helidon; E. A. Fagg, Lowood; Railway Station Master, Murphy's Creek; Railway Station Master, Rosewood; J. L. Frederick, Marburg; M. J. Little, Fernvale; W. Pendock, Blackstone.
- NUNDAH**—W. Grant, Breakfast Creek; Jas. McLean, Lutwyche; W. S. King, Sandgate; J. Carseldine, Bald Hills; Jas. M'Namara, Nundah; Thos. Carfoot, Enoggera; M. Coleman, Kelvin Grove.
- OXLEY**—H. C. Primrose, Beenleigh; John Kean, Goodna; J. Melville, Toowong; Michael Quinn, Woolloongabba; C. T. Cantrell, Stephens; W. H. Mackereth, Stone's Corner, Logan Road, R. Shipp, South Brisbane Cemetery.
- PALMER**—P. Burke, Coen; E. Lovegrove, Ebagoolah.
- SPRINGSURE**—Railway Station Master, Duaringa; Patrick Mallon, Rolleston.
- STANLEY**—H. P. Somerset, Caboonbah.
- TOOWONG**—Wm. Davis, Rosalie; P. Bleaney, Torwood; H. Bell, Indooroopilly.
- TOWNSVILLE**—C. A. Collard, Ayr.
- WARDEGO**—J. Collins, Eromanga; D. M'Keering, Windorah.
- WESTWOOD**—Railway Station Master, Duaringa; Morgan.
- WIDE BAY**—B. O'Connor, Pialba; L. Phelan, Howard; R. B. Hatherington, Isis; Jas. Lawrence, Biggenden; T. Brett, Cordalba.
- WOOTAKATA**—Jno. Ford, Tata.

### Royal Family.—Date of Birth and Age in 1901.

QUEEN VICTORIA.....	May 24, 1819, died January 22, 1901
Prince Consort.....	August 26, 1819, died December 14, 1861
Princess Royal (Empress Dowager of Germany).....	November 21, 1840, died, August 6, 1901 (Married January 25, 1858, to Crown Prince Frederick William of Prussia, afterwards Frederick III. ; 8 children)
King Edward VII.....	November 9, 1841—61 (Married March 10, 1863, to Alexandra, Princess of Denmark, born December 1, 1844) Issue—
Albert Victor Christian Edward.....	January 8, 1864, died 1892
Alexander John Charles Albert.....	April 6, died April 7, 1871
Louise Victoria Alexandra Dagmar.....	February 20, 1867—36
Victoria Alexandra Olga Mary.....	July 6, 1868—34
Maud Charlotte Mary Victoria.....	November 26, 1869—33
Prince of Wales (Duke of Cornwall and York).....	June 3, 1865—37 (Married Princess Victoria May, July 6th, 1893) Issue—
Edward Albert Obistian George Andrew Patrick David..	June 23, 1894
Albert Frederick Arthur George.....	December 14, 1895
Victoria Alexandra Alice Mary.....	April 25, 1897
Henry William Frederick Albert.....	March 31, 1900
Princess Alice Maud Mary.....	April 25, 1848 (Married July 1, 1862, to Prince Louis of Hesse, died December 14, 1878 ; 7 children)
Prince Alfred Ernest Albert (Duke of Edinburgh and Duke of Saxe- Coburg-Gotha).....	August 6, 1844 (Married January 23, 1874, to Grand Duchess Marie Alexandrovna of Russia ; died August 6, 1900 ; 5 children)
Princess Helena Augusta Victoria.....	May 25, 1846—56 (Married July, 1866, to Prince Christian of Schleswig-Holstein ; 5 children)
Princess Louise Car. Alberta.....	March 18, 1848—54 (Married March 21, 1871, to Marquis of Lorne)
Prince Arthur William Patrick Albert (Duke of Connaught).....	May 1, 1850—52 (Married March 13, 1879, to Princess Louise of Prussia ; 3 children)
Prince Leopold G. Duncan Albert (Duke of Albany), born April 7, 1853, died March 28th, 1884 (married April 27, 1882, to Princess Helene, of Waldeck-Pyrmont ; 2 children)	
Princess Beatrice Mary Victoria Fedore.....	April 14, 1857—46 (Married July 23, 1885, to Prince Henry of Battenberg)—2 children.
Duke of Cumberland.....	September 21, 1845—57
Duke of Cambridge.....	March 26, 1819—83
Duchess of Cambridge.....	July 25, 1797, died 1889
Duchess of Teck.....	November 27, 1833 ; died October 27, 1897

### British Government.

Prime Minister, Marquis of Salisbury (£5,000)
Lord President of the Council, Duke of Devonshire (£3,000)
Lord Chancellor, Lord Halsbury (£10,000)
Lord Privy Seal, Viscount Cross (£2,000)
Chancellor of the Duchy of Lancaster, Lord James of Hereford (£2,000)
Chancellor of the Exchequer, Sir Michael Hicks Beach (£5,000)
Secretary of State Home Department, Right Hon. C. T. Ritchie (£5,000)
Secretary of State for Foreign Affairs, Marquis of Lansdowne
Secretary of State for the Colonies, Right Hon. Joseph Chamberlain (£5,000)
Secretary of State for War, Right Hon. W. St. John Broderick (£5,000)
Secretary of State for India, Lord George Hamilton



First Lord of the Admiralty, Earl of Selborne (£4,500)  
 First Lord of the Treasury, Right Hon. A. J. Balfour (£5,000)  
 President of the Board of Trade, Right Hon. Gerald Balfour (£2,000)  
 Postmaster General, Marquis of Londonderry (£2,500)  
 President of Local Government Board, Right Hon. W. H. Long (£2,000)  
 Lord Lieutenant of Ireland, Lord Cadogan (£20,000)  
 Lord Chancellor of Ireland, Lord Ashbourne (£8,000)  
 Secretary for Scotland, Lord Balfour of Burleigh (£2,000)  
 First Commissioner of Works, Right Hon. A. Akers-Douglas  
 President of the Board of Agriculture, Right Hon. R. W. Hanbury (£2,000)  
 (The above form the Cabinet.)  
 Financial Secretary to the Treasury, Mr. J. A. Chamberlain (£2,000)  
 Under-Secretary for Foreign Affairs, Lord Cranborne (£1,500)  
 Under-Secretary for War, Lord Raglan (£1,500)  
 Chief Secretary for Ireland, Right Hon. George Wyndham (£4,425)  
 Vice-President of the Council for Education, Sir J. E. Gorst (£2,000)  
 Parliamentary Secretary to the Treasury, Sir W. H. Walrond (£2,000)  
 Secretary to the Admiralty, Mr. Arnold-Foster (£2,000)  
 Civil Lord of the Admiralty, Captain E. G. Pretyma (£1,000)  
 Under-Secretary, Home Office, Mr. Jesse Collings (£1,500)  
 Under-Secretary, Colonial Office, Lord Onslow (£1,500)  
 Parliamentary Secretary, Local Government Board, J. Grant Lawson (£1,200)  
 Financial Secretary, War Office, Lord Edward Stanley (£1,500)  
 Attorney-General, Sir R. B. Findlay (£7,000)  
 Parliamentary Secretary, India Office, Lord Hardwicke  
 Parliamentary Secretary, Board of Trade, Earl of Dudley  
 Solicitor General, Right Hon. E. Carson, K.C. (£6,000)  
 Master of the Horse, Duke of Portland (£2,500)  
 Lords in Waiting, Earl of Clarendon, Earl of Kintore, Earl of Denbigh,  
 Lord Harris, Lord Bridport, Lord Lawrence, Lord Bagot (£702 each)  
 Treasurer of the Household, Right Hon. Earl Howe  
 Comptroller, Viscount Valentia (£904)  
 Lord Chamberlain, Right Hon. Lord Churchill (£2,000)  
 Lord Steward, Earl of Pembroke (£2,000)  
 Vice-Chamberlain, Hon. Ailwyn Fellowes (£924)  
 Paymaster General, Duke of Marlborough (unpaid)  
 Judge Advocate General, Sir F. H. Jeune (unpaid)  
 Deputy Judge Advocate General, J. C. O'Dowd, C.B. (£1,000).

### Colonial Governors.

AUSTRALIA (Gov.-General)—The Right Hon. the Earl of Hopotoun, G.C.M.G., P.C.  
 ANTIGUA—Sir F. Fleming, K.C.M.G. (£3,000)  
 BAHAMAS—Sir Gilbert Carter, K.C.M.G. (£2,000)  
 BARBADOES—Sir F. M. Hodgson, K.C.M.G. (£3,000)  
 BERMUDAS—Lieut-Gen. G. Digby Parker, C.B. (£2,940)  
 BRITISH GUIANA—Sir W. J. Sendall, G.C.M.G.  
 CANADA—Right Hon. the Earl of Minto, P.C., G.C.M.G. (£10,000)  
 CAPE OF GOOD HOPE—Sir W. F. Holy-Hutchinson G.C.M.G. (£5,000)  
 CEYLON—Sir West Ridgway, G.C.M.G., K.C.B. (£8,000)  
 CYPRUS—Sir W. F. Haynes-Smith, K.C.M.G.  
 FALKLAND ISLANDS—W. Grey-Wilson, C.M.G. (£1,000)  
 FIJI—Vacant (£2,000)  
 GIBRALTAR—General Sir G. S. White, G.C.B., G.C.S.I., G.C.K., G.C.V.Q., V.C., (£5,000)  
 GOLD COAST—Major M. Nathan, C.M.G. (£3,500)  
 HONDURAS (British)—Sir D. Wilson, K.C.M.G. (£1,800)

HONG KONG—Sir H. A. Blake, G.C.M.G. (£8,000)  
 JAMAICA—Sir A. W. L. Homming, G.C.M.G. (£6,000)  
 LABUAN—E. W. Birch, Esq., C.M.G. (£800)  
 LAGOS—Sir William Macgregor, K.C.M.G. (£2,500)  
 MALTA—General Sir F. W. Grenfell, G.C.B., G.C.M.G. (£5,000)  
 MAURITIUS—Sir C. Bruce, K.C.M.G. (£5,000)  
 NATAL—Hon. Sir H. E. M'Callum (£4,000)  
 NEWFOUNDLAND—Lieutenant-Colonel Sir Cavendish Boyle, K.C.M.G. (£2,500)  
 NEW GUINEA (British)—G. R. Le Hunts, C.M.G. (£1,500 and allowances)  
 NEW SOUTH WALES—Vacant (£7,000)  
 NEW ZEALAND—Right Hon. Earl of Ranfurly, K.C.M.G. (£5,000 and allowances)  
 QUEENSLAND—Vacant (£5,000)  
 SOUTH AFRICA—Lord Milner, G.C.B., G.C.M.G. (High Commissioner) (£3000)  
 SOUTH AUSTRALIA—Right Hon. Lord Tennyson, K.C.M.G. (£5,000)  
 STRAITS SETTLEMENTS—Vacant (£5,000)  
 ST. HELENA—B. A. Sterndale, Esq. (£900)  
 TASMANIA—Sir Arthur Elibank Havelock, G.C.M.G., G.C.I.E. (£3,500)  
 TRANSVAAL AND ORANGE RIVER COLONY—Lord Milner, G.C.B., G.C.M.G. (£8,000)  
 TRINIDAD AND TOBAGO—Sir C. A. Moloney, K.C.M.G. (£4,000)  
 VICTORIA—Sir George Sydenham Clarke, K.C.M.G., R.E., F.R.S.  
 WEST AFRICA SETTLEMENTS—Sierra Leone—Sir C. A. King-Harman, K.C.M.G. (£2,000); Gambia—Sir G. C. Denton, K.C.M.G. (£1,500)  
 WESTERN AUSTRALIA—Sir A. Lawley, K.C.M.G. (£4,000)  
 WINDWARD ISLANDS—Grenada—Sir R. B. Llewelyn, K.C.M.G. (2,500); St. Lucia Sir H. L. Thompson, K.C.M.G. (£1,000); St. Vincent—Vacant

### Colonial Agents—Crown and Others.

Crown Agents, Downing-street, London—Sir M. F. Ommannney, K.C.M.G., R.E.; Ernest Edward Blake, Esq., and Major M. A. Cameron, R.E.

COLONY.	AGENTS.	ADDRESS.
Canada ... ..	Lord Strathcona, G.C.M.G.	17 Victoria Street
Victoria ... ..	Alfred Dobson, Esq.	15 Victoria Street
New South Wales ...	Hon. H. Cope land	9 Victoria Street
New Zealand ... ..	Hon. W. P. Reeves	13 Victoria Street
Queensland ... ..	Sir H. Tozer, K.C.M.G.	1 Victoria Street
South Australia ...	Allerdale Grainger, Esq.	1 Crosby Square, E.C.
Tasmania ... ..	Lieut.-Gen. Sir A. Clarke, G.C.M.G., C.B., C.I.E. (acting)	5 Victoria Street
Western Australia ...	Hon. Sir E. H. Wittcnoom, K.C.M.G.	15 Victoria Street
Cape of Good Hope...	Sir D. Tennant, K.C.M.G. W. C. Burnet, Esq. (Emigration) }	112 Victoria St., S.W.
Natal... ..	Sir W. Peace, K.C.M.G.	26 Victoria St., S.W.

*Inquiries respecting friends or relations in the Colonies should be addressed:—*

NEW ZEALAND—Colonial Secretary	Lands and Immigration, Adelaide
NEW SOUTH WALES—Colonial Secretary, Sydney	TASMANIA—Colonial Secretary, Hobart
QUEENSLAND—Brisbane Immigration Agent	VICTORIA—Commissioner of Trade and Customs, Melbourne
S. AUSTRALIA—Commissioner of Crown	WEST AUSTRALIA—Immigration Agent, Perth

## Church of England Bishops in Australia and New Zealand.

DIocese.	NAME OF BISHOP.	CON.	STIPEND.
Sydney ... (ARCHBISHOP.)	W. Saumarez Smith, Primate	1890	£2500
Adelaide ... (BISHOPS.)	J. R. Harmer ...	...	—
Auckland ...	W. G. Cowie (Primate) ...	1895	£800
Ballarat ...	A. V. Green ...	1900	900
	H. E. Cooper (coadjutor)	1893	300
Bathurst ...	C. E. Camidge ...	1887	450
Brisbane ...	W. T. T. Webber ...	1885	1000
Carpentaria ...	Gilbert White, M.A. ...	...	—
Christchurch ...	C. Julius ...	1890	700
Dunedin ...	S. T. Nevill ...	1871	400
Goulburn ...	W. Chalmers ...	1892	500
Grafton and Armidale ...	(Vacant)	...	...
Melbourne ...	F. F. Goe ...	1895	2,000
Melanesia ...	C. Wilson ...	1894	450
Nelson ...	C. O. Mules ...	1891	500
New Guinea ...	M. J. Stone-Wigg ...	1898	400
Newcastle ...	G. H. Stanton ...	1891	600
North Queensland ...	C. G. Barlow ...	1891	500
Perth ...	C. O. L. Riley ...	1895	900
Riverina ...	E. A. Anderson ...	1892	350
Rockhampton ...	N. Dawos ...	1890	450
Tasmania ...	(Vacant) ..	1833	1,500
Waiapu ...	W. L. Williams ...	1895	650
Wellington ...	F. Wallis ...	1895	800

## Roman Catholic Bishops in Australia and New Zealand.

DIocese.	NAME OF BISHOP.	CON.
Adelaide (ARCHBISHOPS.)	J. O'Reily ...	1895
Brisbane ...	Robert Dunne ...	1882
Hobart ...	*Daniel Murphy, P. Delany (coadjutor)	*1882—1893
Sydney ...	Patrick Francis Moran (Cardinal)	1884
	Michael Kelly (coadjutor) ...	1901
Thursday Island ...	L. A. Navarro ...	...
Melbourne ...	Thomas Carr ...	1886
Wellington ...	Francis M. Redwood ...	1874
Auckland ... (BISHOPS.)	C. M. Lenihan ...	1896
Armidale ...	Elzcar Torreggiani ...	1879
Ballarat ...	J. Moore ...	...
Bathurst ...	(Vacant) ..	1885
Christchurch ...	J. J. Grimes ...	...
Cooktown ...	J. D. Murray ...	1898
Dunedin ...	M. Verdon ...	1896
Fiji ...	J. Vidal ...	1887
Geraldton ...	W. B. Kelly ...	1898
Goulburn ...	J. Gallagher ...	1895
Grafton ...	J. J. Doyle ...	1887
Maitland ...	*James Murray, P. Dwyer (coadjutor)	*1865—1897
Perth ...	(Vacant) ..	...
Port Augusta ...	J. Maher ...	...
Port Victoria ...	Rosende Salvado ...	1850
Rockhampton ...	Joseph Higgins ...	1899
Sale ...	J. F. Corbett ...	1887
Sandhurst ...	S. Reville (coadjutor) ..	1885
Wilemnia ...	J. Dunne ...	1887



## Postage Rates on Letters, Packets, Books, and Newspapers.

### *Rates for Places within Queensland.*

	s.	d.
* Letters, Town—For every half-ounce or under .. .. .	0	1
Letters, Country—For every half-ounce or under .. .. .	0	2
Packets—For every two ounces or under (up to 16 ounces) ..	0	1
Packets containing bar gold and gold dust, double the letter rate.		
Books—For every four ounces or under (up to three pounds) ..	0	1
Newspapers—Printed and published in Queensland, not exceeding ten ounces in weight, one halfpenny (from January 1, 1892).		
Newspapers—Foreign or Intercolonial, posted or reposted in Queensland, not exceeding ten ounces in weight, one penny.		
Post Cards—Each .. .. .	0	1

\* Delivered at the Post Office or within the limits of the Town where posted.

### *Intercolonial Rates.*

(AUSTRALIAN COLONIES, NEW HEBRIDES, FIJI, AND BRITISH NEW GUINEA).

Letters—For every half-ounce or under .. .. .	0	2
Packets—For every two ounces or under (up to sixteen ounces) ..	0	1
Books—For every four ounces or under (up to three pounds) ..	0	1
Newspapers .. .. .	0	0½
Post Cards—Each .. .. .	0	1

TOWN OR INLAND Letters, Packets, or Newspapers posted, either unstamped or insufficiently stamped, will be forwarded to destination; but, before delivery, double the amount of deficient postage must be paid.

### *Rates to the United Kingdom and all other Countries.*

Letters—For every half-ounce or under .. .. .	0	2½
Post Cards—Each .. .. .	0	1½
Reply Post Cards—Each .. .. .	0	3
Newspapers—For United Kingdom, each .. .. .	0	1
“ For other countries, four ounces or under .. .. .	0	1
“ Each additional two ounces or fraction thereof .. .. .	0	0½
Commercial Papers—Not exceeding two ounces .. .. .	0	3
“ “ Between two and four ounces .. .. .	0	3½
“ “ four and six ounces .. .. .	0	4
“ “ six and eight ounces .. .. .	0	4½
“ “ eight and ten ounces .. .. .	0	5
“ “ ten and twelve ounces .. .. .	0	6
“ “ Each additional two ounces up to 5 pounds .. .. .	0	1
Printed Papers (other than newspapers)—For every two ounces or under .. .. .	0	1
Patterns and Samples—For every two ounces or under .. .. .	0	1
REGISTRATION FEE—(Inland, Intercolonial, United Kingdom, or Foreign) .. .. .	0	3
Acknowledgment of delivery of a registered article .. .. .	0	2½

Correspondence intended to be sent by the San Francisco, French, and German Lines must be specially endorsed. All Mail matter posted without special super-scription, and obviously intended to go by the first steamer, will be so sent, without regard to the route or line of packets employed.

Correspondence to the United Kingdom from all places south of Mackay is sent by way of Melbourne.

COMMERCIAL PAPERS comprise:—All papers or documents written or drawn wholly or partly by hand, except letters or communication in the nature of letters, or other papers or documents having the character of an actual and personal correspondence, documents of legal procedure, deeds drawn up by public functionaries, copies of or extracts from deeds under private seal (and whether written or printed on stamped or unstamped paper), way-bills, bills of lading, invoices, and other documents of a mercantile character, documents of insurance and other public companies, all kinds of manuscript music, the manuscript of books and other literary works, and

other papers of a similar description, including written articles intended for publication in newspapers, not being of the nature of personal letters, also written letters of old date which have previously passed through the post, and served their original purpose, *except to the Australasian colonies, to which letter rate must be paid.*

PRINTED PAPERS include:—Periodical works, books (stitched or bound), pamphlets, sheets of music (printed), visiting cards, address cards, proofs of printing (with or without manuscript relating thereto), engravings, photographs, pictures, drawings, papers impressed for the use of the blind, or cardboard drawing models stamped in relief (except for Russia and Sweden), plans, maps, catalogues, prospectuses, announcements, and notices of various kinds, whether printed, engraved, lithographed, or autographed, and in general all impressions or copies obtained upon paper, parchment, or cardboard by means of printing, lithography, autography, or any other mechanical process easy to recognise, except the copying press and the type-writer, and anything usually attached or appurtenant to any of the beforementioned articles in the way of binding, mounting, or otherwise, and anything convenient for their safe transmission by post which shall be contained in the same packet; also printed, engraved, or lithographed circulars, notwithstanding that such circulars may be letters or communications in the nature of a letter, provided they bear internal evidence that they are intended for transmission in identical terms to several persons, the name of the addressee only been added in writing. In the case of circulars not wholly printed in ordinary type, engraved, or lithographed, but produced by some other mechanical process, such as chronography, copying press, typewriter, or imitations thereof, at least 20 copies must be submitted to the Post Office, handed in at the same time, in order to constitute it a circular, otherwise every copy will be charged like rate. Stamps for prepayment, whether obliterated or not, and all printed articles constituting the sign of a monetary value, are, however, excluded from transmission by Book Post to countries of the Postal Union.

DIMENSIONS.—The limits of size for packets of Commercial Papers or Printed Papers are 18 inches in length by 1 foot in width or depth. The limit of weight is 4lbs.

MINIMUM RATES.—The two classes (Commercial Papers and Printed Papers) are subject to the same rates of postage, except that the minimum charge for a packet of Commercial Papers, however small the weight, is 2½d. in every case. If there be any mixture of the two classes in the same packet, the whole packet is treated as Commercial Papers.

PATTERNS AND SAMPLES.—The Pattern and Sample Post to Foreign Countries is restricted to *bona fide* trade patterns or samples of merchandise. Packets containing goods for sale, or in execution of an order (however small the quantity), or any articles from one private individual to another which are not actually patterns or samples, cannot be forwarded by Pattern Post.

No article liable to Customs Duties can be sent as a sample or pattern.

#### DIMENSIONS.

No packet of newspapers, printed matter, or commercial papers must exceed 18 inches in length or 1 foot in width or depth.

Patterns and sample packets must not exceed 8 inches in length, 4 inches in width, 2 inches in depth; except those for Belgium, France, Greece, Italy, Japan, Luxemburg, Portugal, Switzerland, the Argentine Republic, the United Kingdom, and the United States—the limits for which are 1 foot in length, 8 inches in width, 4 inches in depth, and 12ozs. in weight.

#### General Rules.

Postage stamps are of the following denominations:—½d., 1d., 2d., 2½d., 3d., 4d., 5d., 6d., 1s., 2s., 2s. 6d., 5s., 10s., and 20s.

Upon receipt of any letter or packet supposed to contain articles liable to Customs duty, a postmaster should advise the person addressed, and the nearest Customs Officer of the fact, and also intimate to the former that he must satisfy the Customs Officer as to the nature of the supposed dutiable articles, and pay any Customs Charges before delivery can be made to him.

If there be no invoice or means of satisfying the Customs Officer except by examination of the contents, the person to whom it is addressed should authorise the postmaster in writing to deliver it to the Customs Officer for that purpose; but should this be objected to, the letter or packet must then be sent to the Dead Letter Office.

The transmission by post of gold, silver, precious stones, jewellery, &c., is prohibited in nearly all the countries comprised within the Postal Union except Great Britain.

Wedding Cake cannot be forwarded, unless it is secured in metal covering, or in such a way that it cannot affect the contents of the mail bag, or attract vermin. Liquid medicines—not dangerous compounds—may be sent within the colony at letter rate, if packed in such manner as not to cause injury to other mail matter.

Books, Packets, periodicals registered as newspapers, and parcels of newspapers posted in New South Wales and Victoria, and intended for delivery in Queensland, not dealt with in accordance with the postal regulations of Queensland are surcharged the amount of deficient postage.

A postmaster may refuse to receive or transmit by post, any letter, card, packet or newspaper exceeding the prescribed weight; or of inconvenient form or dimensions, or containing, or reasonably suspected to contain any article likely to injure the other contents of the mail bags or any person.

### Newspapers.

*Under the new "Postal Act" (January 1, 1892), each Newspaper  $\frac{1}{2}$ d. for 10 ozs. or fraction of an ounce (Town and Inland); Intercolonial,  $\frac{1}{2}$ d. for 2 ozs. or fraction of an ounce; Foreign, 1d. for 4 ozs. Newspapers printed and published in Queensland, when posted for Town, Inland, or Intercolonial, in bulk parcels not exceeding 14lbs. in weight, are charged for every 1lb. or fraction of a lb., One Penny.*

A Publication is deemed a Newspaper when consisting wholly or in substantial part of political or other news or of articles relating thereto or to other current topics with or without advertisements, whether printed for sale or gratuitous distribution—provided: (1) It is printed and published in Queensland; (2) It has the full title and date of publication printed at the top of the first page and the whole or part of the title and the date of publication printed at the top of every subsequent page and of every table of contents and index; (3) It is published in parts or numbers at intervals not exceeding one month.

A supplement to a newspaper is defined as follows:—A copy of the daily or weekly issue of the parliamentary debates published by the authority of Parliament, or any publication consisting wholly or in substantial part of matter like that of a newspaper, or of advertisements printed on a sheet or sheets or consisting wholly or in part of engraving, print, or lithograph illustrative of articles in the newspaper, or of literary matter (the letter-press of the same being printed in Queensland from type set up in Queensland), or from stereotype plate made therefrom and having the printer's name thereon, and, further, having the title and date of publication of the newspaper printed at the top of every page or the supplement or at the top of every sheet or side on which the engraving, print, or lithograph appears.

Every newspaper shall be sent without a cover, or in a cover open at both ends. There shall not be in or upon the newspaper or cover any communicative character, figure, letter or number except the words "Newspaper only" or a mark to indicate a report, article, or paragraph therein; the printed title of the newspaper, the printed names, occupations and places of business of the printer, publisher and vendor thereof, and the name, occupation and address of the person to whom it is sent, and the name of the person sending the newspaper; nor shall anything be enclosed in or with or accompany the newspaper or cover. Every newspaper shall be folded or covered in such a manner that the title of it may be recognised.

All unregistered or irregularly posted newspapers and all newspapers, having any matter which is not a supplement accompanying them, shall be treated as packets.

Newspapers must be posted an hour before the time appointed for closing mails.



## Books.

*Rate : Inland and Intercolonial, for every 4oz. or fraction thereof, 1d.*

The following and similar articles may be forwarded at Book rates : Printed books, pamphlets, magazines, and reviews, and all whole, printed publications that do not come within the definition of newspapers, printed music, photographs, &c., bound and published in book form. All other articles not coming within the foregoing definition, or within that of newspapers, to be treated as packets. Parcels of Books must not exceed 4lbs. in weight, but a single Book will be allowed not exceeding 7lbs. No book to exceed eighteen inches in length, or one foot in breadth or depth, or to be of inconvenient form.

**PREPARATION FOR POST.**—Packets and books may be sent through the post without a cover, but not fastened against inspection with anything adhesive, such as gum, postage stamp, sealing wax, &c.; or in a cover open at one end or side, with the flap left unsealed or fastened with a binder or in such manner as will permit of opening for examination and re-closure. If the cover be slit, the opening must be sufficient to admit of the contents being easily withdrawn for examination. Postmasters will, however, satisfy themselves as to be withdrawn without withdrawing them, if possible. The cover may bear the sender's name and address, and with the exception of packets of printed books made up in such a manner as to plainly show contents, the description of contents must be endorsed thereon. Packets and books may be tied with string or tape, but officers of the department may cut the string or tape to examine the contents, but if they do so, must tie the packet up again. Samples of seeds, drugs, &c., which cannot be sent as open packets, may be enclosed in bags or boxes, fastened so as to be easily undone and re-fastened.

**NOTE.**—If the above conditions are not complied with, the packets will be regarded as insufficiently paid letters, and charged accordingly.

## Money Orders.

**MONEY ORDERS** may be obtained between the hours of 10 a.m. and 4 p.m. (except on Saturdays when the offices close at 12 o'clock noon), and made payable in any of the undermentioned places on payment of the following charges :—

**QUEENSLAND.**—For any sum not exceeding £5 or fraction thereof, sixpence; above £5, but not exceeding £10, one shilling.

**INTERCOLONIAL.**—Australian Colonies, Tasmania, New Zealand, and Fiji—For any sum not exceeding £2, sixpence; not exceeding £5, one shilling; exceeding £5, but not exceeding £7, eighteen pence; over £7, but not exceeding £10, two shillings.

**BRITISH NORTH BORNEO, CANADA, CAPE OF GOOD HOPE** (including Transvaal, Orange River Colony, &c.), **CEYLON,**

**EGYPT** (re-issued at Colombo), **GERMANY,** **INDIA** (including certain Agencies), **JAPAN** (re-issued at Hong Kong), **MAURITIUS, NATAL, STRAITS SETTLEMENTS, UNITED KINGDOM** (including Agencies at Constantinople, Panama, and Smyrna), **STATES OF AMERICA** (including Territories of Hawaii and Porto Rico), **HONG KONG** (including certain Agencies)—The commission on Money Order for the United Kingdom and all Foreign places is 6d. for each £1 or fractional part thereof.

**THROUGH MONEY ORDERS, via LONDON.** *Foreign Countries and Places.*—Austria, Belgium, \*Bosnia, \*Bulgaria, \*Cameroons and Togo (West Coast of Africa), \*Chili (for payment in Chili only), \*Congo Free State (Banana, Boma, and Matadi), Danish West Indies, Denmark (including Iceland and Faroe Islands), \*Dutch East Indies, \*Finland, France (including Algeria), \*German East Africa Protectorate, \*Goa, \*Herzegovina, Holland, Hungary, Italy (including agencies at Tripoli, Assab, and Massowah), Luxemburg, \*New Guinea (German Protectorate in), Norway, Portugal (including Madeira and Azores), Roumania, \*Salvador, \*Serbia, \*Siam, Sweden, Switzerland, Tunis, \*Uruguay (for payment in Uruguay only). *Foreign Cities.*—\*Adrianople, \*Bayrout, \*Candia, \*Canea (Khania, La Canée), \*Chios (Khios), \*Dardanelles, \*Dédé-Agatch (Dédé-Aghadj), \*Durazzo, \*Gallipoli, \*Ineboli, \*Jaffa, \*Janina, \*Jerusalem, \*Kaifu (Califa), \*Kavala (Cavalla), \*Kerassonde (Keressoun), \*Lagos (Turkey), \*Mitylene, \*Prevesa, \*Retimo, \*Rhodes,

\*Salonica, \*Samsoun, \*Santi Quaranta (Sérandoz), \*Trebizond (Trapezunt), \*Valona, \*Vathy-Samos.

\* In these cases the British Post-Office has only an indirect Money Order Exchange, and a further commission is as a rule deducted in transit.

NOTE.—Orders on the Foreign Countries and British Colonies enumerated above will be re-issued by the London Office, and forwarded to the addresses of the payees, less the following charges, viz.:—For any sum not exceeding £2, threepence; for any sum above £2, but not exceeding £6, sixpence; for any sum above £6, but not exceeding £10, ninepence. The full address of the person to whom the order is to be paid must be given, so that there may be no difficulty in delivering.

The maximum amount of a single Money Order is as follows:—£20 if payable in Queensland, New South Wales, Victoria, South Australia, Western Australia, Tasmania, New Zealand, Canada, India, United States (including Hawaii and Porto Rico), Germany. £10 if payable in Fiji, British North Bornea, Cape Colony (including Orange River Colony, Ceylon, Egypt (through Ceylon), Hongkong (including Corea and Formosa), Japan (through Hongkong, Mauritius, Natal, Strait Settlements, United Kingdom, and all places under the heading of "Through Money Orders."

Payment of a Money Order must be obtained before the end of the twelfth calendar month after that in which it was issued.

Money Orders may be transmitted by telegraph between all Money Order Offices (being also Telegraph Offices) in Queensland, and between Queensland and any Money Order Office in New South Wales, Victoria, South Australia, Tasmania, and New Zealand, having telegraphic communication, on payment of the usual telegraphic charge for a message, in addition to the Money Order Commission (excepting those on New Zealand, for which the charge is 6d. per word). A list of the Money Order Offices in Queensland will be found in the Postal Gazetteer on page 87.

NOTE.—In telegraphing money, it is necessary for the sender to advise by telegraph the person to whom the money is sent, as the Department does not do it; and as the Paying Officer will retain the message, a copy of it should be taken.

### Postal Notes.

There are fourteen denominations of Postal Notes, ranging from 1s. to 20s., as follows:—

Postal Note.		Poundage.		Postal Note.		Poundage.	
s.	d.	s.	d.	s.	d.	s.	d.
1	0	..	..	4	6	..	1
1	6	..	..	5	0	..	2
2	0	..	..	7	6	..	2
2	6	..	..	10	0	..	3
3	0	..	..	10	6	..	3
3	6	..	..	15	0	..	3
4	0	..	..	20	0	..	3

Broken sums of pence not exceeding 5d. may be remitted by affixing undefaced Queensland stamps to the face of note, and the amount of the note and stamps will be paid.

### Packets.

Rate: Inland and Intercolonial, for every 2oz. or under, 1d.; foreign, 2d.

Weight.—For places within Queensland: Packets, patterns, &c., not to exceed 3lbs.; Intercolonial 16oz.; books not to exceed 3lbs.

DIMENSIONS.—No packet to exceed two feet in length or one foot in breadth or depth; or to be of inconvenient form. (The rule regarding dimensions of a packet not to apply to Packets "On Her Majesty's Service.")

ARTICLES THAT MAY BE SENT AS PACKETS.—Affidavits, Banker's packets containing bank notes (if so marked and registered), cheques, cheque-books, drafts, pass-books, orders sent by or to any bank, returns or other periodical statements sent from

one bank to another. Bank notes sent from one bank to another may be wholly enclosed in a strong cover, endorsement to be signed by officer of the bank. Bills of lading and ships' manifests. Briefs. Cards in open covers (other than birthday, Christmas, or New Year Cards), either plain or bearing printed matter, or pictures, or both. The name only of the addressee may be written on the face of such cards. CARDS.—Birthday, Christmas, or New Year cards in open covers, may have written on them "complimentary" or such like remarks, together with the names and addresses of the senders, or of the persons for whom the cards are intended, also the date of sending. (For example: "To John Smith, with best wishes from Mary Smith, Christmas, 189.") But cards having messages or other communications written on them, such as "Hoping to see you shortly," "Be sure to write soon," will be liable to letter rate of postage. Cases of instruction for counsel's opinion. Catalogues, printed (prices in figures may be written). Certificates. Circulars, i.e., letters wholly printed, engraved, lithographed, chromographed, or produced by other mechanical process, intended for transmission in identical terms to several persons (the name of the addressee may, however, be added in writing). Commercial papers, under which are comprised all papers or documents written or drawn wholly or partly by hand, *except* letters or communications of the nature of letters, other papers or documents having the character of an actual and personal correspondence, and documents constituting the sign of monetary value, such as acceptances, bills of exchange, promissory notes, &c. Deeds or copies thereof. Depositions. Drawings. Engravings. Essays and papers of like nature. Envelopes. Examination papers or exercises, with or without corrections, or remarks, or directions regarding them. Insurance documents, not being of the nature of a letter. Invoices or bills of parcels may have the shipping receipt attached (an invoice may be receipted and may advise when or how goods are forwarded, but may contain no other written matter). Legal documents, not being in the nature of a letter. Manuscript of books. Manuscript for printing or publication, forms filled up in writing with information for printing or publication. Maps. Medical diplomas. Mineral samples not to exceed 12ozs. Music (sheet, printed, or written). Notices of meetings, printed, engraved, lithographed, or produced by other mechanical process (name and dates only to be inscribed in writing). Paintings. Paper. Parchments or vellum. Parliamentary papers. Pass-books or cards connected with any society. Patterns (manufacturers' or trade marks and prices may accompany them). Pay sheets. Photographs (not on glass except in cases of leather or other strong material). Photographic Albums. Pictures. Placards. Plans. Pleuro-pneumonia virus, packed in wooden boxes, and the empty boxes when returned to the Chief Inspector of Stock. Policies of Insurance. Powers of Attorney. Prices current, printed (prices of articles included therein may be filled in in writing). Printed matter. Printers' proofs. Prints. Process or pleadings in any Court. Prospectuses, printed. Recognizances. Returns, vouchers, or periodical statements, on Government service, if so endorsed on the cover. Samples (manufacturers' or trade mark and price may accompany them). Scrip. Seeds. Specifications. Specimens of natural history (not living), within the colony only. Stock sheets. Title deeds may be posted by the Registrar of Titles in fully-enclosed canvas-bound covers, endorsed "Title Deeds," and signed by the Registrar of Titles. Valentines, printed. Way-bills.

None of the articles mentioned in above list will be forwarded as packets beyond the limits of the colony, if the law or postal regulations of the colony or country to which they may be addressed prohibit their reception into such colony or country as Packets. If any articles which can only be sent by post if paid as letters, are posted bearing the Packet rate of postage, they will be treated as insufficiently paid letters. Officers of the Post Office may examine the contents of any Packet for the purpose of ascertaining whether they are in accordance with these Regulations, but such officers must securely re-fasten any packet so opened.

Articles not allowed to be sent as Packets.—Articles of merchandise, or having a value of their own. Gold or silver money, jewels, or precious articles, or anything liable to Customs duty, addressed to any country in the Postal Union, except the United Kingdom, to which latter place such articles may be forwarded if paid letter rate and registered. Glass, and perishable substances, such as game, fish, flesh,



fruits, vegetables, &c. Anything liable to injure the person of any officer of the Post Office or the contents of a mail. Photographs on glass, when not in strong cases. Anything sealed or fastened against inspection. Anything in the nature of a letter. Packets bearing on the outside or containing any profane, obscene, or libellous address, signature, picture, or thing. Packets posted in fraud or violation of the Postal or Customs law.

Packets or books posted unstamped, if addressed to places within the colony, are forwarded to their destination, and charged double the deficient postage on delivery; if addressed beyond the colony they are sent to the Dead Letter Office and returned to senders.

Packets or books insufficiently stamped, addressed to places within the colony, are charged double the deficient postage on delivery: if for the United Kingdom they are charged on delivery with deficient postage and a fine of 4d.; if for the Australasian Colonies, charged deficient postage and a fine of One Penny; if wholly unpaid, or containing any letter, note, or communication of the nature of a personal correspondence, they will be sent to the D.L.O. and returned to the sender on payment of the ordinary rate of postage.

### Electric Telegraph.

The Telegraph Stations in Queensland are open (unless otherwise stated in Postal Guide) to receive messages from 9 a.m. to 6 p.m. daily, Sundays and Holidays excepted. On Sundays, Good Friday, and Christmas Day, the officers are in attendance from 9 to 9.30 a.m. for ordinary and urgent business at double rates; and on Government Holidays, from 9 to 10 a.m. and 5 to 6 p.m., for the receipt and despatch of telegrams. Press messages, and International and New Zealand cablegrams are at all times accepted and transmitted at ordinary rates. *Prepaid telegrams* only may be dropped into the box provided at each Telegraph Station for the purpose, at any time when the office is closed, and will be transmitted when business is resumed. Such telegrams, with full fee, must be enclosed in sealed envelopes. The following are the ordinary charges:—

### Telegraph Rates.

		s.	d.
Between any two stations in the Colony (except offices within an eight mile radius of Brisbane G.P.O.)—			
* Ten words (exclusive of name and address of sender and receiver) .. .. .	s. d.	1	0
Each additional word .. .. .		0	1
Urgent Telegrams - double rates			
To stations in New South Wales—			
Ten words .. .. .	s. d.	1	0
Each additional word .. .. .		0	2
To stations in Victoria—			
Ten words .. .. .	s. d.	2	0
Each additional word .. .. .		0	3
To stations in New Zealand—			
Each word .. .. .	s. d.	0	6
(Address and signature to be paid for).			
To stations in South Australia (exclusive of the Overland line)—			
Ten words .. .. .	s. d.	3	0
Each additional word .. .. .		0	3
To stations on Overland line, S.A.—			
Ten words (according to distance) 3s. 6d. to .. .. .	s. d.	5	0
Each additional word .. 4d. to .. .. .		0	2
To stations in Tasmania—			
Ten words (only ten words are allowed free for address and signature) .. .. .	s. d.	4	0
Every additional word .. .. .		0	2
To stations in Western Australia—			
Ten words .. .. .	s. d.	4	0
Every additional word .. .. .		0	4

\* The Shilling Rate also applies to New South Wales border stations, viz.: Barrington, Goodooga, Hungerford, Mungindi, Murwillumbah, Tweed Heads, and Yetman, also Boggabilla, Cinderah, Cudgen, Jennings, New Angledool, Farragundy (Telephone), Tambulgam, and South Murwillumbah.

SUNDAY TELEGRAMS, both inland and intercolonial, urgent and ordinary messages are charged one hundred per cent. more than the usual daily rate.

Press and cable messages at the ordinary rates.

No telegrams will be transmitted after 10 p.m. on Sundays.

Press messages within the colony intended for publication are charged:—

Twenty-four words, 1s.; each additional four words, 1d. (Address and signature counted and charged for).

Press messages between any stations in Queensland and New South Wales are charged as follows :—

Ten words, 1s.

Every additional word up to twenty-two words, 2d.

Over twenty-two and up to one hundred words, 3s.

Every additional fifty words or fraction thereof, 1s. 6d.

Press messages between any stations in Queensland and Victoria are charged as follows :—

Ten words or less, 1s. 6d.

Every additional word up to twenty-two words, 3d.

Over twenty-two and up to one hundred words, 4s. 6d.

Every additional fifty words or fraction thereof, 2s. 3d.

Press messages between any stations in Queensland and South Australia are charged (Overland line excepted)—Ten words or under, 3s. ; each additional word up to sixteen, 3d. ; over sixteen and up to one hundred, 4s. 6d. ; every additional one hundred words or fraction thereof, 4s. 6d.

Press messages between any stations in Queensland and Western Australia are charged ten words or under, 4s. ; every additional word up to sixteen words, 4d. ; over sixteen words and up to one hundred, 6s. ; each additional one hundred or fraction, 6s. Between Queensland and Tasmania for ten words or less, 4s. ; each additional word up to seventeen words, 1d. ; eighteen words and up to one hundred words, 6s. 6d.

Every additional fifty words or less, 4s. 3d.

New Caledonia—9d. per word (address and signature charged for). Press, 4½d. per word.

### International Telegrams.

By the system of registration of name and address, and the adoption of the word scale of charging, the cost of telegraphing between Brisbane (or any other town in Queensland) and Great Britain, and many of the principal cities of India, China, Japan, Europe, United States, and other countries, has been greatly reduced. It may be necessary to explain that the name and address of the sender and receiver being registered at the points of departure and arrival, a single word serves for their identification.

A record is open at the Brisbane Central Telegraph Office for the registration of the full address, at which foreign telegrams reaching any Telegraph Office in Queensland, and bearing abbreviated or arbitrary addresses, are to be delivered. A fee of 10s. per year, or 2s. 6d. per month, is charged for registration in this colony. Application for registration to be made by letter to the Under Secretary and Superintendent of Electric Telegraphs.

The Telegraph Companies register names and address of telegraph correspondents free of charge at all their stations, and in London at 11 Old Broad Street, 8 Leadenhall street, and 5 Great Tower Street.

Addresses may also be registered at any Government Telegraph Office in England or Scotland upon the payment of one guinea to the Postmaster-General, London. This registration can be effected only at the telegraph station in the town where the firm is established, and not by letter from Australia to London, or *vice versa*, as different firms sometimes select the same code word.

The principal conditions under which messages are transmitted are as follows :—

Words must not exceed fifteen letters in plain language, any additional letters counted and charged for as extra words at the rate of fifteen letters to the word. In European telegrams each group of five figures or less is charged as one word ; larger groups are charged at the rate of five figures to a word ; same rule applies to counting of letters when admitted.

Telegrams may be written in plain language, in code language, or in secret language. In code language the maximum length of a word is fixed at ten letters.

For telegrams, inclusive of name and address, from any station in Queensland to places situated in the following countries the price per word is :—

				DIRECT.				
				s.	d.			
Aden ..	5s. 1d., 8s. 3d.,	11	4	Java .. ..	..	..	s. d.	
Cape Colony ..	7s. 5d., 9s. 1d.,	14	11	Madeira, via direct ..	5s. 8d. to	10	6	
Orange River Colony ..	.. ..	7	7	.. via Cadiz ..	9s. 5d. to	14	3	
Transvaal ..	.. ..	7	7	Malacca .. ..	4s. 7d. to	10	10	
Natal (Durban) ..	.. ..	7	5	Penang .. ..	4s. 7d. to	10	10	
Other places ..	.. ..	7	7	Persia .. ..	4s. 6d. to	8	6	
China—Hongkong, Shanghai and				Philippine Islands—Manila ..	..	7	10	
Amoy ..	4s. 4d., 7s. 5d.,	7	2	Russia in Europe ..	..	5	1	
Cochin China ..	5s. 1d., 6s. 1d.,	9	3	Singapore .. ..	4s. 7d. to	10	10	
Egypt ..	5s. 1d. to	6	10	Turkey in Asia ..	..	4s. to	5	6
Europe (including United King-				Turkey in Europe and Islands ..	..	5	1	
dom) ..	.. ..	5	1	United States ..	6s. 1d. to	6	9	
India ..	5s. 1d. to	10	2	(according to distance)				
Japan ..	6s. 1d. to	7	9	West Indies ..	..	6s. to	18	8

Press messages between Great Britain and Queensland, 1s. 11d. per word.

### Stamp Duties.

Under the Stamp Duty Act of 1894, Amendment Act of 1901.

The Amending Act repeals the provision in the Schedule of the Principal Act of 1894, levies duties as under:—

Receipts given for or upon payment of money,

Amounting to £1 or upwards but less than £2 ...	..	..	..	1d.
.. £2 ..	..	..	£50 ..	2d.
.. £50 ..	..	..	£100 ..	3d.
.. £100 or upwards for every £100 or fraction of £100 ..	..	..	..	6d.

The provisions of this Act cease to exist after 30th September, 1903.

Payment of duties imposed by the principal Act upon agreements, awards, cheques, policies of insurance made or signed within the colony, receipts or discharges for the payment of money and transfers of stocks or shares, may be denoted by ADHESIVE STAMPS affixed by the makers or holders.

On all other instruments by STAMPS IMPRESSED UPON THE PAPER OR PARCHMENT whereon the same are written, and not otherwise.

AGREEMENT, or any MEMORANDUM of an AGREEMENT, under hand only, £ s. d.  
and not otherwise specifically charged with any duty, whether the  
same be only evidence of a contract or obligatory upon the parties from  
its being a written instrument .. .. 0 2 6

APPOINTMENT of a new trustee and appointment in execution of a power  
of any property or of any use, share, or interest in any property by  
any instrument, not being a will .. .. 0 10 0

APPRENTICESHIP, instrument of .. .. 1 1 0

ARTICLES of CLERKSHIP whereby any person first becomes bound to serve  
as a clerk in order to his admission as a solicitor of the Supreme Court 10 10 0

ARTICLES of CLERKSHIP whereby any person having been bound by pre-  
vious duly stamped articles to serve as a clerk in order to his admission  
in the Supreme Court, and not having completed his service so as to be  
entitled to such admission, becomes bound afresh for the same purpose 1 0 0

AWARD in any case in which an amount or value is the matter in dispute—  
Where no amount is awarded or the amount or value awarded does  
not exceed £50 .. .. 0 2 6

Where the amount of value awarded—

Exceeds £50 and does not exceed £100 ..	..	..	..	0 5 0
.. £100 ..	..	£200 ..	..	0 10 0
.. £200 ..	..	£500 ..	..	1 0 0
.. £500 ..	..	£750 ..	..	1 10 6
£ £750 ..	..	£1,000 ..	..	2 0 0

For every additional £100, and also for any fractional part of £100 0 5 0



**BILL OF EXCHANGE—**

Payable on demand or at sight, or on presentation, or in which no time for payment is expressed .. .. . £ s. d.  
0 0 1

**BILL OF EXCHANGE of any other kind whatsoever (except a bank note), and promissory note of any kind whatsoever (except a bank note), drawn or expressed to be payable or actually paid or endorsed, or in any manner negotiated in the Colony of Queensland—**

When the amount or value of the money for which the bill or note is drawn or made does not exceed £50 .. .. .

Exceeds £50, and does not exceed £100 .. .. . 0 1 0

And where the same shall exceed £100, then for every £50, and also for any fractional part of £50 .. .. . 0 2 0

0 1 0

**BILL OF LADING or RECEIPT of or for any goods, merchandise, or effects to be carried beyond the Colony—**

Bill of Lading and each copy .. .. . 0 1 0

Receipt and each copy .. .. . 0 0 6

**BILL OF SALE—****BOND given as a security for the due execution of an office, and for the accounting for money received by virtue thereof .. .. .**

0 10 0

**BOND of any kind whatever not otherwise charged nor expressly exempted from all stamp duty .. .. .**

0 10 0

**CHARTER PARTY—**

When the charter does not amount to £20 .. .. . 0 10 0

When it amounts to more than £20 and less than £100 .. .. . 0 15 0

When it exceeds £100 .. .. . 1 0 0

**CONVEYANCE or TRANSFER on sale of any share or shares in the stock or funds of any company or corporation—**

For every £10, and also for any fractional part of £10 of the then value of shares or stock transferred .. .. . 0 0 6

**CONVEYANCE or TRANSFER on sale of any property (except such shares or stock as aforesaid, and run or stations held under lease or promise of lease or license from the Crown, or any interest therein)—**

Where the amount or value of the consideration for the sale does not exceed £50 .. .. . 0 7 6

Exceeds £50 and does not exceed £100 .. .. . 0 15 0

Exceeds £100—For every £100, and also for any fractional part of £100 of such amount of value .. .. . 0 15 0

**CONVEYANCE or TRANSFER, by way of security, of any property (except such shares or stock as aforesaid) or of any security.**

CONVEYANCE or TRANSFER of any kind not herinbefore described .. .. . 0 10 0

DEED of any kind whatsoever not described in this Schedule .. .. . 0 10 0

**LEASE or AGREEMENT for a LEASE or any written document for the tenancy or occupancy of any lands, tenements, or hereditaments, the following duties in respect of the rent at the rate per annum—**

Where the rent shall not exceed £50 at the rate per annum .. .. . 0 2 6

Where the same shall exceed £50 and not exceed £100 .. .. . 0 5 0

Above £100, for every fractional part of £100 .. .. . 0 5 0

**MORTGAGE, BOND, and COVENANT—****(1) Being the only or principal or primary security for the payment or repayment of money—**

Not exceeding £50 .. .. . 0 2 6

For every additional £50, and also for any fractional part of £50 .. .. . 0 2 6

**(2) Transfer or assignment of any mortgage, bond, or covenant, or of any money or stock secured by any such instrument—**

For every £50, and also for any fractional part of £50 of the amount transferred or assigned, exclusive of interest which is not in arrear .. .. . 0 1 3

And also where any farther money is added to the money already secured		{ The same duty as a principal security for such farther money.	
(3) Re-conveyance, release, or discharge of any such security as aforesaid, or of the benefit thereof, or of the money thereby secured .. .. .	£	s.	d.
	0	2	6
<b>POLICES OF INSURANCE—</b>			
Upon any policy or instrument of guarantee or indemnity against loss or damage by fire or other casualty to any property on land—			
For every £100 or fractional part of £100 insured for any period exceeding six months .. .. .	0	1	0
For every £100 or fractional part of £100 insured for any period not exceeding six months .. .. .	0	0	6
Upon any time policy or instrument of guarantee or indemnity whereby any insurance is made upon any ship or vessel, or upon any goods, merchandise, or other property on board of any ship or vessel, or upon the freight thereof, for any period or voyage, for every £100 or every fractional part of £100 ..	0	0	3
For every renewal .. .. .	0	0	3
Upon any policy of insurance on wool, tallow, skins, meats, or sugar to be carried both on sea and land .. .. .	0	0	3
Upon any policy or instrument of guarantee or indemnity against accident or fidelity or want of honesty, for every £100 or any fractional part of £100 .. .. .	0	1	0
Upon all other policies, for every £100 or fractional part of £100 ..	0	1	0
<b>RECEIPT</b> given for or upon the payment of money amounting to twenty shillings or upwards .. .. .	0	0	1
<b>RELEASE or RENUNCIATION of any property, or the right or interest in any property—</b>			
Upon a sale,			
By way of security,			
In any other case .. .. .	6	10	0
<b>REQUEST</b> for the registration or the entering of any instrument under the provisions of the Real Property Acts not otherwise stamped ..	0	2	6
<b>SETTLEMENT—Any instrument whether voluntary or upon any good or valuable consideration other than a <i>bond fide</i> pecuniary consideration, whereby any definite and certain principal sum of money (whether charged or chargeable on lands or other hereditaments or not, or to be laid out in the purchase of lands or other hereditaments or not), or any definite and certain amount of stock or any security is settled or agreed to be settled in any manner whatsoever—</b>			
For every £100, and also for any fractional part of £100 of the amount or value of the property settled or agreed to be settled .. .. .	0	5	0
<b>TRANSFER of any run or station held under lease or promise of lease or license from the Crown, or of any interest therein, where the declared value of such property or interest, or the value thereof assessed as in this Act provided, shall not exceed £100 .. .. .</b>			
And where such value shall exceed £100, then for every £100 and any fractional part of £100 .. .. .	0	10	0
	0	10	0

### Dividends Duty Act.

(Came into operation, September 19, 1890).

For and in respect of all dividends declared or ascertained by, or becoming due from any Company having its Head Office or Chief place of business in Queensland, for every Twenty Shillings of the amount of such dividend the sum of One Shilling and a proportionate sum for any part of such Twenty Shillings.

In the case of Companies, not having their Head Office or Chief place of business in Queensland (and not being insurance companies), the same duty shall be paid on so much of the total dividends declared by the company during the year, as is proportionate to the average amount of capital employed in Queensland during the year, as compared with the total average capital of the company during the year.

In the case of Mining Companies, the first and subsequent dividends shall be taken to be applied in repayment of the cost actually incurred by the Company before the declaration of the first dividend in respect of labour or material employed in developing the mine, and in the second place, in repayment of three-fourths of the cost of any machinery erected for raising ores and other materials from the mine.

Every Company carrying on life, fire, fidelity guarantee, or marine insurance business, a sum equal to Twenty Shillings for every One hundred pounds or part of One hundred pounds on the amount of the gross premiums received (excluding any portion actually paid away by way of re-insurance effected in Queensland with any other company) during the year ending December 31.

### Succession Duties.

(Under the "Succession Duties Act of 1886.")

On the property, real or personal, of Deceased Persons, which is transmitted by will or upon intestacy—

Where the total value of the estate after deducting all debts, is less £200 .. .. .	No duty
Where the value amounts to £200, and is less than £1000 .. .. .	2 per cent.
Where the value amounts to £1000, and is less than £2500 .. .. .	3 per cent.
Where the value amounts to £2500, and does not exceed £5000 .. .. .	4 per cent.
Where the value amounts to £5000, and does not exceed £10,000 .. .. .	6 per cent.
Where the value amounts to £10,000, and does not exceed £20,000 .. .. .	8 per cent.
Where the value amounts to £20,000, and upwards .. .. .	10 per cent.

Provided that when the successor is the wife or husband or the lineal issue of the predecessor, or the husband or wife of any such lineal issue, the duty shall be charged at one-half of the rates aforesaid in respect of the succession coming to him or her.

Provided also that when the successor is a stranger in blood to the predecessor the duty shall be charged at double the rates aforesaid.

And provided further that no duty shall be payable upon a succession which is of less value than £20 in the whole, or upon any moneys applied to the payment of the duty on any succession according to any trust for that purpose.

2. That there be raised, levied, collected, and paid to her Majesty in respect of Probate or Letters of Administration duties at the rates following, that is to say :—

When the net value of the property of the deceased person in respect of which the grant of Probate or Letters of Administration is made does not exceed £50—Probate, <i>nil</i> ; Administration, <i>nil</i> .
When such value exceeds £50, but does not exceed £100—Probate, 10s.; Administration, £1.
When such value exceeds £100, but does not exceed £200—Probate, £1; Administration, £2.
When such value exceeds £200, but does not exceed £500—Probate, £2; Administration, £4.
When such value exceeds £500—Probate, £5; Administration, £10.



# MISCELLANEOUS INFORMATION.

## Directions for Making a Will.

To avoid the evils and expense of intestacy (death without a Will), the making of a Will while the mind is clear and unfettered by bodily pain is strongly urged. The accomplishment of this important duty will not hasten death one instant.

Where possible, the services of a solicitor are advisable; but if the under-mentioned instructions are followed carefully, particularly as regards the proper witnessing of the signatures, and the avoidance of alterations, or, when they are made, taking care to have them properly initialled, there should be little trouble.

A Will cannot be made in language too simple or concise; it must be written with ink, on paper or parchment, and, if contained on one sheet must be signed at the end by the Testator, in the presence of two or more witnesses; and if written on more than one sheet, the Testator and witnesses must sign each sheet.

The following form may suffice as a general guide:—

### WILL.

This is the last Will and Testament of me, *John Brown, of Drayton, near Poonoomba, in the Colony of Queensland, Gentleman.* After the payment of all my just debts, funeral and other expenses, I give, devise and bequeath unto (1) and I hereby appoint (2) *Executor of this my Will.* witness whereof I have hereunto set my hand this (3) *day of* *in the year of our Lord One Thousand Eight Hundred and*

- (1) Here give the names of the persons to whom the property is to be left
- (2) Here mention the name of Executor in full
- (3) Fill in the date.
- (4) Name to be signed.

### A CODICAL TO A WILL

Is to be made with the same regulations as the Will itself, and may be written thus:—

This is a Codical to my last Will and Testament, bearing date the *day of* *in the year of our Lord One Thousand Eight Hundred and* and I direct it may be taken as a part thereof. I give, devise, and bequeath, &c. *In witness whereof I have hereunto set my hand this day of* *in the year of our Lord One Thousand Eight Hundred and*

Signed by the said *John Brown* the Testator and by him declared to be his last Will and Testament, in the presence of us, present at the same time who in his presence, at his request and in the presence of each other, have hereunto subscribed our names as witnesses.

(4.)  
Signed.....

### WHERE TESTATOR IS UNABLE TO WRITE.

Signed by the said A.B., the Testator (by making his mark thereto, he having declared to us that the above Will has been read over to him by Mr. C. D., of Too-woomba, solicitor, and that he had a perfect knowledge of its contents), published and declared, &c., &c.

Obliterations or alterations of any sort in a will ought, if possible, to be avoided; when of necessity made, they must be signed by the Testator and Witnesses in the Margin, or as near the alteration as possible.

Marriage after making a Will renders the Will void. If a witness is interested in the Will, the claim of such interest becomes forfeited.

If a person wishes to dispose of all his property in one gift, the words "all my real and personal estate" may be used.

A witness need not know the contents of a Will; if desired, it may be so folded as to prevent any other than the signatures being read.

Personal property left without Will is divisible as under:—If the deceased should leave Children and no Widow, the whole property is to be divided equally among the Children. If he leaves a Widow and Child or Children, the former is entitled to one-third, and the latter to the remaining two-thirds. If he leaves a Widow and no Child, the former is entitled to half, and the next of kin to the remainder as follows:—A Father, the whole amount. If no Father or Mother, Brothers, or Sisters, or their issue, equal portions. If none, Uncles, Aunts, Nephews and Nieces equal portions.

[The above is the law in England. For the law of Queensland since 1st July, 1878, see new Intestacy Act.]

—o—

### Treatment of Snake Bites.

The following plain and simple directions for the successful treatment of Snake bites should be borne in mind by everyone. The great point is, of course, immediate excision and a copious flow of blood from the wound. Stimulants are valuable in all cases. If excision has been neglected, then much depends on giving large doses of stimulants, the best of which is the strongest Liquor Ammonia.

The following directions must be carefully attended to:—

Immediately suck the wound well for ten or fifteen minutes, and tie 3 taps or string tightly round as near as possible to the wound, and between it and the heart. (N.B.—Sucking is perfectly safe, unless there be scratches or cuts on the lips or tongue.)

Take hold of the bitten part, and with a sharp knife cut a piece of flesh not larger than a sixpence, or else cut open a bitten part freely, and squeeze out as much blood as possible; but in other cases encourage the bleeding by bathing the wound with warm water.

After the wound has bled freely, apply a little Liquor Ammonia to the wound with cotton, wool or soft rag, and apply a poultice of powdered ipecacuanaha if procurable.

The medicine must now be quickly given, internally, in doses according to the bitten person's age, as follows:—

To a grown-up person. 35 drops strongest ammonia, in rather more than a wineglassful of water, or spirits and water.

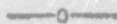
From 12 to 15 years old, 20 to 25 drops in 4 tablespoonful of water, or spirits and water.

From 8 to 12 years old, 10 to 15 drops in 2 tablespoonfuls of water, or spirits and water.

From 4 to 8 years old, 15 to 20 drops in 2 tablespoonfuls of water, or spirits and water.

Infants up to 4 years old, 3 to 10 drops in 2 tablespoonfuls of water, or spirits and water.

- The patient must, on no account, be allowed to sleep until out of danger. Walk him about gently in the fresh air, and keep up his spirits with cheerful encouragement of success by those around him.
- If the sick person's head has become deranged or heavy, the doses must be given every twelve minutes, until the head becomes well, and, after all, small doses must be given every four hours until all the bad symptoms disappear.
- If the bite be given by a whip snake, or one that kills quickly, the doses must be larger, and they must be given more frequently, until the patient gets better.
- But if the bite be given by a carpet, diamond, or some other slow killing snake, then about 20 drops must be given three times a day to a grown-up person, but this must be increased if the bad effects of the poison get worse.
- If the bitten person be just on the point of death, this medicine should always be given as it has frequently cured people in this state.
- When the person has lockjaw from the effects of the poison, or when his head is very bad, it should be held up, and the bottle placed under his nose for him to smell.
- When the medicine has been often used, the strength of the remainder becomes less; therefore more drops should be taken. This must not be forgotten.
- The bite of the Centipede, Tarantula, Scorpion, &c., may be cured in a few minutes by the external application of the Liquor Ammonia; and, if necessary, it must be given internally, as above directed.
- All animals may be treated as directed above, but the dose must be proportioned to the size of the beast; for instance, a full-grown bullock, cow, or horse will require a good tablespoonful of Liquor Ammonia, mixed with a pint of oil at least.
- Numbers of lives have been saved by the injection of the ammonia into the principal vein of the arm by means of a subcutaneous syringe, one of which should be in possession of every station, homestead, and family in each district of the colony, as they can now be had at a reasonable price.



## Victorian Humane Society.

### Directions for treatment of

#### SNAKE BITE.

- 1st. Tie a ligature immediately above the bite, between it and the heart.
- 2nd. Cut the bitten part out round the fang wounds, thus (·), a quarter of an inch deep. Let this wound be sucked freely by persons who have no wounds, sores, or cracks in their mouth.

If ammonia is available, give it, mixed with water, every half-hour, as long as depression exists, in the following relative doses:—Two drops to an infant, and fifteen drops to an adult, regulating the dose according to age in the above proportions. If ammonia is not available, give any other spirit; half a teaspoonful to a child, and a teaspoonful to an adult, mixed with three parts of water.

#### SUNSTROKE.

Sunstroke is caused by over-heating the blood. It is not necessary to be exposed to the direct rays of the sun to have sunstroke. An attack may come on during the night.

To prevent sunstroke, the body should be loosely clothed, and the head and back of the neck protected with some white material. The diet should be simple, and too much animal food should not be eaten during hot weather, and all alcoholic drinks should be avoided.

When sunstroke has occurred, lay the patient in the coolest place pro-



erable, remove his clothing, and douse him all over, but especially over head and spine, with cold water. The bowels should be well moved with an enema, if procurable.

**NOTE.**—This treatment must be continued until consciousness returns and fever abates.

#### CHOKING.

When the food becomes impacted in the throat so as to prevent breathing, it is almost always in the mouth of the windpipe—the first opening in the throat immediately behind the tongue. In those cases the mouth should be opened to the widest extent, and in the case of children, kept open by inserting a piece of wood between the front teeth, sufficiently thick to prevent biting. The two forefingers of any person should then be introduced, one in each side of the mouth, and pushed over the tongue until they come into contact with the substance causing the obstruction. The points of the finger or fingers should then be got under it, and the substance extracted. It will assist the operation if the tongue is grasped by another person in the folds of a towel, and held out of the mouth as far as possible. There is nothing to prevent any intelligent person adopting this simple expedient, the mouth of the windpipe being much more easily reached than is generally supposed.

#### TO ARREST BLEEDING.

**IN THE ARM.**—Take a piece of wood the size of a wine-bottle cork; wind a few pieces of rag around it, and apply it to the centre of the inner side of the arm above the elbow joint, where the artery may be felt beating.

**IN THE THIGH.**—Prepare a pad as before directed, but about the size of a man's wrist, and apply to the middle of the front part of the thigh in a line with the crutch, where the artery may be felt beating.

In each case the pad must have a stout bandage or handkerchief passed two or three times over it and around the limbs a small stick, about five inches long and the thickness of a finger, should be placed under the bandage outside the limb, and opposite the pad; by means of this stick the bandage should be twisted till the artery can no longer be felt beating below the pad.

#### FAINTING FROM HEAT OR OTHER CAUSES.

When persons are found insensible, with a pale face and lips and a weak pulse, they should be laid flat on the back, water should be dashed on the face, smelling salts or pepper applied to the nose, and, as soon as they can swallow, small quantities of wine or spirits and water should be given.

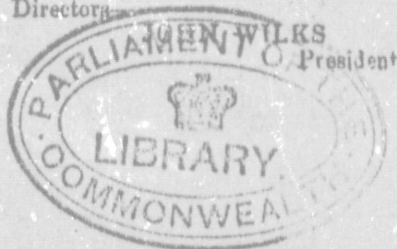
#### APOPLEXY.

When persons are found insensible, with livid face and lips, the veins of the head and neck distended, or the eyes protruding, and great efforts are made to breathe, they should be propped up in a sitting posture, the neck and shoulders should be stripped of clothes, and the head kept cool. Stimulants should be avoided.

It must be borne in mind, however, that these, and all other suggestions with reference to saving of life, are intended only for observance **IN THE ABSENCE** of a **MEDICAL MAN**, who, on his arrival, will be expected to act on his own responsibility.

Donations and Annual Subscriptions are earnestly solicited, and will be thankfully received by the Secretary, at the office of the Society, 78, Collins-street, West Melbourne.

By order of the Court of Directors—



## How to Keep Typhoid Fever Out of Houses.

From a summary of facts presented at a meeting of the National Health Society, 44, Berners-street, Oxford-street W., on June 13th, 1872:—

### FACTS.

Sewer Gas, while escaping into a house, will under certain circumstances, produce Typhoid Fever, and will, in all cases, create an unwholesome atmosphere, causing feeble health, diarrhoea, dyspepsia, &c., in those who stay much in doors.

Typhoid Fever poison enters houses through openings into sewers or cesspools, or through foul drinking water.

The pipes through which Typhoid Fever can enter are the discharge and waste pipes of each sink, water-closet, and bath, or the overflow pipes of the water cisterns.

### PRACTICAL RULES.

1. All discharge pipes should be thoroughly tapped.
2. If overflow pipes of sinks, baths, &c., open the discharge pipes, they must enter *above* the trap.
3. The connection of the house-drain with the street sewer should always be trapped, and if possible, disconnected from the sewer by means of an open trap.
4. Every water-closet pipe should be ventilated into the open air from below the trap of the closet, but the ventilator must not open near a window.
5. The waste-pipe of cistern should in any case, without any exception, be carried direct into the open air.
6. Rain-water pipes should not be connected with the sewers, but shall end in the open air, over or near a gully trap; the same remark holds good of sink pipes, wherever practicable.
7. Thus, if possible, no pipe but the discharge pipe of the closet should be connected with the sewer. Even the soil pipe can be disconnected when it passes into the open air, in a back yard for instance, and provided there is a sufficient fall to clear a syphon on the sewer or cesspool side of the disconnection.

### HINTS.

If you do not know a careful plumber, who can ascertain that the above arrangements exist in your home, ask the Health Officer of your district to recommend one to you.

Unless you are positive there is no possibility of the entrance of sewer gas into your house, you must keep open a sufficient number of windows, day and night, in all seasons, to secure ventilation.

Every householder, whether rich or poor, should give personal attention to this matter. Health is too important a thing to be entrusted to subordinates.

N.B.—A trap is, in effect, whatever be its form, a bed in the pipe that will hold water.

### ADDITIONAL DIRECTIONS BY ONE OF THE BEST MEDICAL MEN IN ENGLAND.

The following directions, mostly drawn up by Dr. W. Budd, should in all cases be carried into effect:—

1. The room should be cleared of all needless woollen or other draperies which might possibly serve to harbor the poison.
2. A basin charged with Condy's Fluid or solution of permanganate of potash, or some other convenient disinfectant, should be kept constantly on the bed for the patient to spit into.
3. A large vessel containing water impregnated with permanganate of potash, or with Condy's Fluid, should always stand in the room for the reception of all bed and body linen immediately on its removal from the person of the patient. Most Strictly Observed.
4. Pocket-handkerchiefs should not be used, and small pieces of rag employed instead, for wiping the nose and mouth. Each piece, after being once used, should be immediately burnt.

5. As the hands of nurses of necessity become frequently soiled by the secretions, a good supply of towels and two basins, one containing water with Condy's Fluid or permanganate of potash, and another carbolic soap and water, should be always at hand for the immediate removal of the taint.
6. All glasses, cups, or other vessels, brushes, towels, used by or about the patient, should be scrupulously cleaned and disinfected before being used by others.
7. The discharges from the bowels and kidneys should be received on their very issue from the body into vessels charged with disinfectants. Most strictly Observed.

By these measures the greater part of the germs which are thrown off by internal surfaces may be robbed of their power to propagate the disease.

## Typhoid Fever.

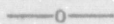
### ITS TREATMENT AND CURE.

Major-General A. Ellis has forwarded the following letter to the *Mark Lane Express*:—The prevalence of typhoid fever and the interest which is attached to all matters concerning its treatment induces me to send you the enclosed interesting memorandum from the late Sir William Gull, M.D., given to me two years after he was in attendance on the Prince of Wales during his illness in 1872. It has been suggested that its publication may prove useful, which must be my excuse for troubling you.

1. Typhoid fever is a disease which runs a more or less definite course. It cannot be stopped or cured by medicines.
2. The chief thing to be done at the outset of an attack is to send the patient to bed, so as to save strength from the beginning.
3. No strong purgative medicines are desirable.
4. As the fever develops, and the strength grows less, light food should be given at short intervals—i.e., water, toast-water, barley-water, milk and water, light broths (not made too strong or too gelatinous).
5. If there be restlessness or much agitation of the nerves, wine (port, sherry, or claret) or brandy in moderate doses at short intervals. This must be directed medically, but in general it may be said that the amount required is that which induces repose and sleep.
6. The bowels may be left to themselves. If unmoved for twenty-four or thirty-six hours a lavement of warm water may be necessary, but this will be directed medically.
7. The restlessness or wakefulness in fever is best remedied by the careful giving of wine or spirit with the food or in water. Sedatives such as opium are inadmissible—mostly injurious.
8. The bedroom to be kept at a temperature of 62deg. to 64deg.
9. Great care necessary to keep the bed clean and sweet. This most easily done by having a second bed in the room, to which patient can be removed for two or three hours daily, whilst the other is thoroughly aired, and the linen changed.
10. All fatigue to be sedulously avoided. No visitors admitted, and no other person but a nurse and one attendant to help her.
11. Patient's room never to be left unattended for a moment, as in the delirium of fever patient might jump from bed and injure himself.
12. As to medicines and the treatment of complications, the immediate medical attendant must be responsible.
13. As it is probable that the discharges from the bowels in typhoid fever may be a source of contagion, it is desirable that before being thrown down the closet they should be largely mixed with Condy's fluid or some other disinfectant. On the same principle, the strictest cleanliness must be observed in the sick-room.
14. There is no reason to believe that typhoid fever is contagious from person



to person in the ordinary way. The largest experience shows that it does not extend, like an ordinary contagious disease, to nurses or others attending upon patients suffering under the disease.



## Prevention of Infectious Diseases.

The New South Wales Board of Health has issued cards containing the following directions for preventing the spread of infectious diseases:—

### GENERAL DIRECTIONS.

When smallpox, cholera, diphtheria, measles, typhoid or scarlet fever has broken out in a house, the first thought should be to prevent its spread.

1. Separate the sick, without delay, from the rest of the household by removal where possible, or by complete isolation at the top of the house, with a sheet well wetted with disinfectant hung outside the bedroom door.

2. The room selected should be light and airy, and should have a fireplace.

3. Remove at once all furniture that can be spared, and anything that may harbor dust, dirt, or infection.

4. Give strict orders that no communication be held with the sick room, except through the nurse or some authorised person who has had the disease.

5. Examine house-drains and water-closets, sinks, dust-bins, and any possible sources of nuisance; remedy defects and disinfect freely. In times of epidemic the sewers should be disinfected.

6. Look to sources of water supply, house cisterns, water-butts, pumps, &c., for impurities and contamination by sewage. Water which is clear and pleasant to the taste may still be charged with sewer poison.

7. Children living in an infected house should not attend schools or visit other houses.

8. Persons recovering from scarlatina should on no account be allowed to mix with their fellows until several baths have been taken, and the peeling is completed.

9. The bodies of persons who have died of fever are infectious, and should be carefully isolated. They should be buried with the least possible delay.

In the sick room nothing can replace fresh air, light, and cleanliness. Scents are useless. Remove all superfluous furniture, carpet, curtains, hangings, &c., set everything in order, and clean up. If the room is not isolated, hang a sheet before the door outside, and keep well wetted three or four times daily with Condy's Fluid or carbolic acid. Avoid stuff dresses. Keep within reach a basin with Condy's Fluid to spit into; and where there is no fire to burn them, a large basin to receive the squares of rags used in place of handkerchiefs, also some disinfectants for the utensils.

Disinfectants are poisons. Bottles containing them must be put away, and not allowed to stand with ordinary medicine bottles. Disinfect and remove as soon as possible all discharges from the body of the sick. Keep at hand a tubor pan with disinfectant for receiving soiled linen. Pour disinfectant freely down sinks and water-closets. In scarlatina, oil the body when the skin is peeling, twice daily, and use warm baths with soap. When sickness is come to an end, disinfect the room and all that has been in contact with the invalid.

### DISINFECTANTS.

*Fresh Air.*—The best and cheapest. To be got by open windows and a fire.

*Hot Air.*—230° to 300° Fah. Wearing apparel, bedding, &c., which cannot be washed, to be well opened and exposed to this heat for at least an hour.

*Hot Water.*—To be used freely with soap. Linen suspected of infection should be boiled when at wash.

*Carbolic Acid.*—Poison. A wineglassful well mixed with a pint and a-half of warm water for use in night stools, sinks, &c., or for wetting a sheet to hang in the doorway. A wineglassful to one and a-half pint of water for washing walls,

furniture, &c. *Carbolic Acid Soap*: For the hands. *M'Dougall's Powder*: A combination of sulphate of magnesia and tar acid.

*Chloride of Lime*.—Must be kept dry. 1lb. to a gallon of water for utensils, sinks, w.c.f. drains, &c. 1oz. to a gallon of water for linen, which must not be left long in the solution before being wrung out in fresh water, as it is corrosive. 2oz. to a gallon for washing furniture, &c., but it is apt to leave dampness.

*Chlorine Gas*.—Poisonous and irritating to the lungs when used in excess. For an unoccupied room. Close fireplace, windows, &c., as directed under sulphurous acid gas. Pour over a quarter of a pound of black oxide of magnesia in a dish, placed high, half a pint of muriatic acid (spirit of salt), and leave for six hours. It bleaches, and is apt to make white-limed walls sweat. Useful for cabs.

*Condy's Fluid*.—A teaspoonful to a pint, or a wineglassful to a gallon of water, for utensils, skins, floors, &c., for gargling, washing the hands, for baths, for adding to drinking water, and for linen, which should be well soaked and rung out in clean water: if allowed to stand for a very few minutes in solution of this strength it is discolored. To remove stain, steep, before drying, in water containing salts of sorrel 1oz. to the gallon. When the pink colour is lost the fluid is inert. The solution is useful for vaporising in an occupied room.

*Green Copperas (Sulphate of Iron)*.—1lb. thoroughly dissolved in a gallon of water, for drains, &c. A teacupful of this solution should be poured into the utensils before each time of using, and a pint down the w.c. after each visit.

*Sulphurous Acid Gas*.—Poison. For unoccupied rooms. Where windows and fireplaces have been securely fastened with paper and paste, break from half a pound to a pound of brimstone into small pieces, mix with live coals in a pipkin or on a saucepan lid, supported over a bucket of water by a pair of tongs, close up the door and leave for five or six hours. Clothing should be spread out on ropes, &c. It bleaches, and is apt to burn into sulphuric acid, which render clothing damp and rotten.

*Other Disinfectants*.—Charcoal, dry earth, quick lime, chloralum, perchloride of iron, chloride of zinc (Sir W. Barnett's fluid, a wineglassful to two and a-half quarts of water for general use. Poison). Chloride of soda, a teaspoonful to a pint for soaking linen, chloride of potass (Eau de Javelle).

#### HOW TO USE THEM.

For basin to spit into, Condy's fluid; to receive dirty rags, &c., Condy's fluid or chloride of lime, if they cannot be burned.

For gargling, washing, &c., not personal use, Condy's Fluid; also for vaporising to cleanse and freshen the air; not poisonous when diluted; carbolic toilet soap for the hands.

For impure drinking water boil or filter through charcoal, or add solution of Condy's fluid until it retains a faint pink colour.

For utensil or bedpan, green copperas or chloride of lime, or carbolic acid, to be added on each occasion before using them.

For w.c., sinks, &c., chloride of lime, or carbolic acid, or green copperas, some to be poured down whenever used, and an extra gallon occasionally.

For cleaning foul air in occupied room, fresh air and Condy's fluid (vaporised).

For linen, soak well in chloride of lime, or Condy's fluid, or in chloride of soda, but do not leave long before transferring to clean, and, if possible, boiling water.

For woollen clothes, bedding, &c., hot air. Burn useless and inexpensive articles which can be spared.

For unoccupied rooms, sulphuric acid gas or chloride gas, followed by thorough scrubbing with soap and water. White liming.

For cabs, chlorine gas or sulphurous acid gas.

For washing furniture, floors, &c., Condy's fluid or chloride of lime, or carbolic acid. Soap and water.

For a decomposing body sprinkle with M'Dougall's powder, or pour Sir W. Burnett's fluid over before closing the coffin.

For offensive heaps of refuse which cannot be removed, cover two or three inches deep with charcoal, quicklime or dry earth.

For offensive drains, ditches, &c., chloride of lime (11b. disinfects 1000 gallons of running sewage), or chloride of lime, or perchloride of iron.

N B.—Carbolic acid and sulphurous acid gas go well together, but should not be used with other disinfectants, such as Condyl's chlorine, and the chlorides.

In England, under the Sanitary Act 1866, penalties are recoverable—If a person wilfully, and without proper precautions, expose himself or others in public when suffering from dangerous infectious disease. If a person enters a public conveyance while suffering from infectious disease, without first informing the owner or driver of the fact. If an owner or driver of a public conveyance does not at once provide for the disinfection of his conveyance, after it has to his knowledge conveyed an infected person. If a person, without previously disinfecting them, gives, lends, sells, exposes, or transmits (except for disinfection) any clothes, bedding, &c., which have been exposed to infection. If a person knowingly lets any house or room in which a person suffering from infectious disease has been, without having thoroughly disinfected it to the satisfaction of a qualified medical practitioner, as testified by a certificate signed by him.

—o—

## Agreement between Landlord and Tenant.

MEMORANDUM of an Agreement made and entered into this \_\_\_\_\_ day of 1893, between \_\_\_\_\_ of the one part, and \_\_\_\_\_ of the other part, as follows:—

That the said \_\_\_\_\_ agree to Let, and the said \_\_\_\_\_ to take all that messuage or tenement (with the garden and appurtenances thereto belonging), situate at \_\_\_\_\_ [together with all the furniture, fixtures, and other things mentioned and comprised in the schedule hereunto written\*] for the space of \_\_\_\_\_ to be computed from the \_\_\_\_\_ day of 1893, at the rent of \_\_\_\_\_, payable \_\_\_\_\_, the first payment to be made on the \_\_\_\_\_ day of \_\_\_\_\_ next ensuing the date hereof.

And it is further agreed by and between the said parties that each party shall be at liberty to determine the said tenancy on giving to the other \_\_\_\_\_ notice in writing.

And it is further agreed that the \_\_\_\_\_ shall pay all [Municipal or Divisional Board] taxes and water rates.

And the said \_\_\_\_\_ agrees that on the termination of the tenancy he will deliver up the said dwelling house (together with all the fixtures and furniture as aforesaid) in as good a condition as the same now are, reasonable wear and tear thereof excepted, and shall and will replace any of the crockery and china or other utensils that shall be broken or otherwise damaged.

In witness, &c.

\* Here follow the Inventory or List of Articles referred to above.

—o—

## To Ascertain the Weight of Cattle.

Measure the girth close behind the shoulder, and the length from the fore part of the shoulder-blade along the back to the bone at the tail, which is in a vertical line with the buttock, both in feet. Multiply the square of the girth expressed in feet by five times the length, and divide the product by 24; the quotient is the weight nearly of the forequarters in imperial stones of 14lbs. avoirdupois. For example, if the girth be 6 feet, and the length 5½ feet, we shall have 6 by 6 equals 36, and 5½ by 5 equals 26½; then 36 by 26½ equals 945, and this, divided by 24, gives 45 stones exactly. It is to be observed, however, that in very fat cattle the forequarters will be one-twentieth more, while in those in a very lean state they will be one-twentieth less than the weight obtained by the rule.





## Native Birds' Protection Act.

The following is the alphabetical list of Birds to which the Acts apply :—*Bitterns, Black Cockatoos, Black Swans, Bower Birds (all species), Bronzewing and all Wild Pigeons, Brown Hawks, Bustards or Plain Turkeys, Cassowaries, Cockatoos (black), Cranes, Cuckoos, Curlews, Curlews (land), Dollar Birds, Dottrells, Doves, Dragoon Birds (Pitta), Ducks (Wild, of any species), Emus, Finches, Geese (Wild), Grass Parrots, Great Kingfishers (Laughing Jackass), Hawks (Brown), Herons, Honey-Eaters, Ibis, Insectivorous Birds (all), Kestrels (Nankeen), Kingfishers, Great (Laughing Jackass), Kingfishers, Kites, Land Curlews, Land Rails (all species), Larks, Larks (Magpie), Laughing Jackass (Great Kingfisher), Lyre Birds, Magpies (Organ Birds), Magpie Larks, Martens, Megapodius (Scrub Turkey), Minah Birds, Moreporks or Owls, Nankeen Kestrels, Native Companions, Night Jars, Organ Birds (Magpie), Owls (Morepork), Parrots (Grass), Pheasants, Pigeons, Wild (all species), Pittas (Dragoon Birds), Plovers (all species), Plain Turkeys (Bustard), Quails, Rails, Land (all species), Rails (Water), Regent Birds, Rifle Birds, Robins, Satin Birds and all Bower Birds, Scrub Turkeys (Tallegalla), Spoonbills, Swans (Black), Tallegallas (Scrub Turkey), Turkeys, Plain (Bustard), Turkeys, Scrub (Tallegalla), Waders (all), Wagtails, Water Rails, Woodpeckers, Wrens.*

### PERIODS OF THE YEAR DURING WHICH THE ACTS ARE IN FORCE.

A Proclamation on the 21st September, 1895, directs that the period of the year during which the Native Birds' Protection Act shall be in operation in respect of the following Native Birds, that is to say :—*Bitterns, Black Swans, Bronzewing and all Wild Pigeons, Brown Hawks, Bustards or Plain Turkeys, Curlews, Dottrells, All Insectivorous Birds, Land Rails (all species), Lyre Birds, Native Companions, Plovers (all species), Regent Birds, Rifle Birds, Satin Birds, and all Bower Birds, Tallegallas or Scrub Turkeys, All Waders, Water Rails, Wild Ducks (of all species), Wild Geese*, shall, within such of the districts to which the said Act applies as are in the portion of the colony north of the southern boundary of the Central District, as defined in the first schedule to "The Real Property (Local Registries) Act of 1887," be, from the first day of November in each year to the thirtieth day of April in the following year, inclusive; and within such of the said districts as are in the portion of the colony south of the southern boundary of the Central District, as defined in the first schedule to "The Real Property (Local Registries) Act of 1887," shall be from the first day of September in each year to the thirty-first day of March in the following year, inclusive. Under the Proclamation of December 5th, 1894, the Act was to be in general operation from September 1 to March 31, but now it will be observed, a distinction is made between the North and South portions. To put it plainly, the Close Season for the birds mentioned in italics in the above list is : In the Districts of Burnett, Darling Downs, East Moreton, West Moreton, and Wide Bay, from the first day of September in each year to the thirty-first day of March in the following year, inclusive. As regards all other birds specified (see first list) the Act is in operation during the whole year. (See Proclamation July 18, 1894.)

The season for Quail commences on June 1, and ends on October 31.

The reserves, parishes of Crow's Nest and Douglas, Counties of Cavendish and Aubigny, parish of Emu Creek, County of Cavendish, parish of Douglas, County of Aubigny, are for the protection of the following birds only :—*Tallegalla or Scrub Turkey, Bronzewing and all Wild Pigeons, Emu, Regent Bird and Quail.* In these reserves the destruction of the birds mentioned is prohibited during the whole year.

## QUEENSLAND TURF CLUB.—Scale of Weight for Age.

Distance.	Years.	Aug.	Sept.	Oct.	Nov.	Dec.	Jan.	Feb.	Mar.	April	May.	June.	July.
		st. lbs.	st. lbs.	st. lbs.	st. lbs.	st. lbs.	st. lbs.	st. lbs.	st. lbs.	st. lbs.	st. lbs.	st. lbs.	st. lbs.
Six furlongs and under.													
Six furlongs and under	Two .. ..	6 0	6 2	6 4	6 6	6 9	6 12	7 0	7 2	7 4	7 6	7 8	7 10
	Three .. ..	7 13	8 0	8 1	8 2	8 4	8 6	8 7	8 8	8 9	8 10	8 11	8 12
	Four .. ..	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0
	Five, six and aged	9 2	9 2	9 2	9 1	9 1	9 1	9 0	9 0	9 0	9 0	9 0	9 0
Over six furlongs and not more than one mile.													
Over six furlongs and not more than one mile.	Two .. ..	5 9	5 11	5 13	6 2	6 5	6 8	6 10	6 12	7 1	7 3	7 5	7 7
	Three .. ..	7 11	7 12	7 13	8 0	8 2	8 4	8 5	8 6	8 8	8 9	8 10	8 11
	Four .. ..	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0
	Five, six and aged	9 3	9 3	9 3	9 2	9 2	9 2	9 1	9 1	9 1	9 0	9 0	9 0
Over one mile and less than one mile and a-half.													
Over one mile and less than one mile and a-half.	Two .. ..	5 3	5 6	5 9	5 12	6 1	6 4	6 6	6 8	6 11	6 13	7 1	7 3
	Three .. ..	7 8	7 9	7 11	7 12	8 0	8 2	8 3	8 4	8 6	8 7	8 8	8 9
	Four .. ..	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0
	Five, six and aged	9 4	9 4	9 4	9 3	9 3	9 3	9 2	9 2	9 2	9 1	9 1	9 1
One mile and a-half and less than two miles.													
One mile and a-half and less than two miles.	Three .. ..	7 4	7 5	7 7	7 9	7 12	8 0	8 1	8 2	8 4	8 5	8 6	8 7
	Four .. ..	9 0	9 3	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0
	Five .. ..	9 5	9 5	9 5	9 4	9 4	9 4	9 3	9 3	9 3	9 2	9 2	9 2
	Six and aged	9 6	9 6	9 6	9 5	9 4	9 4	9 3	9 3	9 3	9 2	9 2	9 2
Two miles and less than two miles and a-half.													
Two miles and less than two miles and a-half.	Three .. ..	7 0	7 2	7 4	7 6	7 9	7 11	7 12	8 0	8 2	8 3	8 4	8 6
	Four .. ..	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0
	Five .. ..	9 6	9 6	9 6	9 5	9 5	9 5	9 4	9 4	9 4	9 3	9 3	9 3
	Six and aged	9 8	9 8	9 7	9 6	9 6	9 5	9 4	9 4	9 4	9 3	9 3	9 3
Two miles and a-half up to three miles.													
Two miles and a-half up to three miles.	Three .. ..	6 10	6 12	7 1	7 3	7 5	7 8	7 10	7 12	8 0	8 1	8 2	8 4
	Four .. ..	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0	9 0
	Five .. ..	9 7	9 7	9 7	9 6	9 6	9 6	9 5	9 5	9 5	9 4	9 4	9 4
	Six and aged	9 10	9 9	9 8	9 7	9 7	9 6	9 5	9 5	9 5	9 4	9 4	9 4

Mares are to be allowed 5lbs. from 1st August to 31st December; 3lbs. from 1st January to 31st March; 2lbs. from 1st April to 31st July.  
 Geldings allowed 5lbs. throughout the year. Welter weight shall be 2st added to the weight for age.

## Placed Horses in Principal Handicaps.

## PLACED HORSES FOR MELBOURNE CUP.—TWO MILES.

Year.	First.	Weight.	Second.	Third.	Time.
		st. lb.			m. s.
1861	Archer	9 7	Mormon	Prince	3 52
1862	Archer	10 2	Mormon	Camden	3 47
1863	Banker	5 4	Musidora	Barwon	3 41
1864	Lantern	6 3	Poet	Rose of Denmark	3 52
1865	Toryboy	7 0	Panic	Riverina	3 44
1866	The Barb	6 11	Exile	Falcon	3 43
1867	Tim Whistler	8 11	Queen of Hearts	Exile	3 39
1868	Glencoe	9 1	Strop	Shenandoah	3 42
1869	Warrior	8 10	The Monk	Phoebe	3 40
1870	Nimblefoot	6 3	Lapdog	Valentino	3 37
1871	The Pearl	7 3	Romula	Irish King	3 39
1872	The Quack	7 10	The Ace	Dagworth	3 39
1873	Don Juan	6 12	Dagworth	Horatio	3 36
1874	Haricot	6 7	Protes	The Diver	3 37½
1875	Wollomai	7 8	Richmond	Goldsbrough	3 38
1876	Briseis	3 4	Sybil	Timothy	3 36½
1877	Chester	6 12	Savanaka	The Vagabond	3 33½
1878	Calamai	8 2	Tom Kirk	Waxy	3 35½
1879	Darriwell	7 4	Sweetmeat	Suwarrow	3 30½
1880	Grand Flaeur	6 10	Progress	Lord Burghley	3 34½
1881	Zulu	5 10	The Czar	Sweetmeat	3 32½
1882	Assyrian	7 13	Stockwell	Gudarz	3 40
1883	Martini Henry	7 5	First Water	Commotion	3 30½
1884	Malua	9 9	Commotion	Plausible	3 31½
1885	Sheet Anchor	7 11	Grace Darling	Trenton	3 29½
1886	Arsenal	7 5	Trenton	Silvermine	3 31
1887	Dunlop	8 3	Silvermine	Australian Peer	3 28½
1888	Meutor	8 3	Tradition	The Yeoman	3 30½
1889	Bravo	8 7	Carbine	Melos	3 52½
1890	Carbine	10 5	Highborn	Corrcze	3 28½
1891	Malvolio	8 4	Sir William	Strathmore	3 29½
1892	Glenloth	7 13	Ronda	Penance	3 36½
1893	Tarcoola	8 4	Carnage	Jeweller	3 30½
1894	Patron	9 3	Devon	Nada	3 31
1895	Aucaria	7 4	Hova	Burrabari	3 20
1896	Newhaven	7 13	Blood Shot	The Skipper	3 28½
1897	Gaulus	7 8	The Grafter	Aurum	3 31
1898	The Grafter	9 2	Walt-a-Bit	Cocos	3 20½
1899	Merriwee	7 6	Voyou	Dewey	3 36½
1900	Clean Sweep	7 0	Maltster	Alix	3 26
1901	Revenue	7 10	San Fran	Khaki	3 30

## BEST HORSE RACING TIMES ON RECORD.

8 furlongs.—34s., Red S., Butte, Montana (U.S.A.), July 22, 1896.

36½s., Cumberland, Maribyrnong (Victoria), September 2893.

4 furlongs.—46s., Geraldine, West Chester Course, N.Y. (track partly down hill), Aug. 30, 1889, America.

46 1-5s., Conqueror, Nov. 9, 1897, New Zealand.

46 3-5s., Blazer, Nov., 1897, Christchurch (N.Z.)

5 furlongs.—56½s., Maid Marian (straight track, partly down hill), Morris Park, N.Y., Oct. 9, 1894, America.



WINNERS OF NEWMARKET HANDICAP.— $\frac{3}{4}$  OF A MILE.

Year.	Owner.	Winner.	S.	Weight.	Time.
				st. lb.	m. s.
1874	Dr. Bathe	Maid of Arenal	9	7 8	1 17
1875	Mr. Ward	Calumny	17	8 0	1 18
1876	" Chirnside	Sultan	15	8 10	1 17 $\frac{1}{2}$
1877	" C. James	Tom Kirk	21	7 5	1 16 $\frac{1}{2}$
1878	" A. Davies	Lady Ellen	23	6 5	1 18
1879	" H. Haines	Diomed	20	7 0	1 16 $\frac{1}{2}$
1880	" J. Whittingham	Aspen	24	6 8	1 18 $\frac{1}{2}$
1881	" J. Whittingham	Aspen	27	7 8	1 16 $\frac{1}{2}$
1882	Hon. W. Pearson	Hyacinth	37	7 6	1 16 $\frac{1}{2}$
1883	Sir Thos. Elder	Tyropean	33	7 4	1 16 $\frac{1}{2}$
1884	Mr. J. O. Inglis	Malua	30	8 7	1 15 $\frac{1}{2}$
1885	" D. M. Robertson	Cornet	30	7 0	1 19 $\frac{1}{2}$
1886	" S. Miller	William Tell	30	8 6	1 17
1887	" G. G. Stead	Lochiel	24	8 0	1 15 $\frac{1}{2}$
1888	Hon. J. White	Cranbrook	28	8 12	1 14 $\frac{1}{2}$
1889	Mr. M. Jacobs	Sedition	21	7 3	1 16 $\frac{1}{2}$
1890	" S. Davis	Charchill	36	8 4	1 17 $\frac{1}{2}$
1891	" J. Northern	Bungebah	35	9 3	1 16 $\frac{1}{2}$
1892	" W. Sayers	Wild Rose	33	8 1	1 15 $\frac{1}{2}$
1893	" J. H. Davis (ns)	Fortunatus	30	9 2	1 15 $\frac{1}{2}$
1894	" A. Davies	Hova	28	7 13	1 15 $\frac{1}{2}$
1895	" A. McMasters	Laundress	36	7 9	1 15
1896	" J. Redfern	Maluma	36	7 12	1 15 $\frac{1}{2}$
1897	" T. Hales	Carlton	27	8 3	1 14 $\frac{1}{2}$
1898	" S. Fielder	Amiable	26	8 12	1 14
1899	" T. Uphill	Forest	23	7 0	1 16
1900	" W. Forrester	The Watchdog	25	7 4	1 16
1901	C. L. McDonalds	Wakeful	18	7 6	1 15 $\frac{1}{2}$

## PLACED HORSES FOR SAULFIELD GUINEAS.—ONE MILE.

Year.	First.	Wght.	Second.	Wght.	Third.	Wght.	Time.
1881	Wheatear	8 5	Royal Maid	8 0	Topaz	8 5	1 40
1882	Fryingpan	8 5	Booka	8 5	Guesswork	8 5	1 47
1883	Serdus	8 5	Delusion	8 0	Ike	8 5	1 46
1884	Sandal	8 0	Gratitude	8 0	Helene	8 0	1 50 $\frac{1}{2}$
1885	Ringmaster	8 5	Dunlop	8 5	Eagle Grange	8 5	1 40
1886	Madelina	8 0	Volcano	8 5	First Consul	8 5	1 46
1887	Carlyon	8 5	Pakeha	8 5	Escutcheon	8 5	1 42 $\frac{1}{2}$
1888	Volley	8 0	Wycombe	8 12	Wyvis	8 5	1 48
1889	Rudolph	8 7	Prince Consort	8 5	Carrington	8 5	1 40 $\frac{1}{2}$
1890	Annesley	8 5	Beverley	8 5	Prelude	8 7	1 47
1891	Strathmore	8 5	Stromboli	8 12	The Doctor	8 5	1 44 $\frac{1}{2}$
1892	Autonomy	8 5	Azim	8 5	Meli	8 5	1 45 $\frac{1}{2}$
1893	Patron	8 5	Sailor Prince	8 5	Founamu	8 5	1 46 $\frac{1}{2}$
1894	Cobbity	8 5	Marusa	8 0	Dreamland	8 5	1 44
1895	Wallace	8 5	The Parisienne	8 0	Te Whiti	8 5	1 45 $\frac{1}{2}$
1896	The Officer	8 5	Newhaven	8 5	Coil	8 5	1 44 $\frac{1}{2}$
1897	Aurum	8 5	The Hypnotist	8 5	Fleet Admiral	8 5	1 46 $\frac{1}{2}$
1898	Bobadil	8 5	Cocos	8 12	Cordite	8 0	1 46 $\frac{1}{2}$
1899	Tremarden	8 5	Scorn	8 5	Promontory	8 5	1 46 $\frac{1}{2}$
1900	Kinglike	8 0	Finland	8 5	Maltster	8 12	1 45
1901	Ibex	8 5	Haymaker	8 8	Grasspan	8 8	1 46 $\frac{1}{2}$

## WINNERS OF CHAMPION RACE.—THREE MILES.

Year.	Owner.	Winner.	Age.	Sire.	Time.
					m. s.
1859	Mr. Yuille	Flying Buck	3	Warhawk	5 57
1860	" Tait	Zoe	a	Sir Hercules	5 59
1861	" Tait	Zoe	a	Sir Hercules	5 57
1861	" Keighran	Mormon	6	The Premier	6 14
1862	" Tait	Talleyrand	6	Cossack	6 2
1863	" Redwood	Ladybird	6	Il Barbiero	5 55
1863	" Harper	Barwon	4	Belardo	6 3
1864	" Keighran	Mormon	a	The Premier	6 38
1865	" Blackwell	Panic	a	Alarm	5 53
1865	" Lance	Ladybird	6	Il Barbiero	5 55
1866	" W. Field	Strop	4	Panic	5 55
1866	" Town	Tarragon	a	New Warrior	5 47
1867	" O. B. Fisher	Fishhook	3	Fisherman	5 45
1867	" Tait	The Barb	3	Sir Hercules	5 38½
1868	" Tait	Fireworks	3	Kelpie	5 48½
1869	" W. Field	Strop	a	Panic	5 58
1871	" Thompson	Romula	3	New Warrior	5 49
1873	" T. Ryan	Leo	3	Leonidas	5 59
1876	" E. Jellett	Richmond	3	Maribyrnong	5 25
1877	" R. Reid	P. of the Hills	3	Talk of the Hill	5 34
1878	" J. Wilson	First King	3	King of the Ring	5 26
1879	" J. Boe	Wellington	3	Penic	5 34
1880	" J. Wilson	First King	6	King of the Ring	5 40½
1881	" W. A. Long	Grand Flaneur	3	Yattendon	5 48
1882	" S. Gardiner	Coriolanus	3	Tubal Cain	5 40
1883	Hon. W. Pearson	Commotion	4	Panic	5 26
1884	Mr. D. S. Wallace	Le Grand	3	Epigram	5 23
1885	Hon. W. Pearson	Commotion	6	Panic	5 26½
1886	" J. White	Matchlock	6	Musket	5 43½
1887	" J. White	Trident	3	Robinson Crusoe	5 25½
1888	" J. White	Abercorn	3	Chester	6 15½
1889	Mr. D. S. Wallace	Carbine	3	Musket	5 56
1890	" W. Gannon	Melos	4	Goldsbrough	5 51
1891	" D. S. Wallace	Carbine	6	Musket	6 32½
1892	" W. R. Wilson	Strathmore	3	Nordenfeldt	6 53
1893	" J. B. Clark	Camoola	3	Chester	5 39
1894	" F. W. Purches	Portsea	5	Neckersgat	5 23½
1896	" S. G. Cook	The Harvester	3	Sheet Anchor	5 45½
1896	" J. Wilson, jr.	*Quiver	4	Trenton	5 23½
	" W. R. Wilson	*Wallace	3	Carbine	
1897	" W. Cooper	Newhaven	3	Newminster	5 53½
1898	" W. Duggan	Amberite	3	Carbine	5 27½
1899	" W. R. Wilson	Bobadil	4	Bill of Portland	5 52½
1900	" T. G. Muir	Parthian	3	Grand Flaneur	5 26
1901	Sir A. Clarke	La Carabine	6	Carbine	5 36½

\* Dead Heat.

## BEST HORSE-RACING TIMES ON RECORD.

5 furlongs.—1m., Suzannah, March, 1899, Canterbury, N.Z.

1m. 0½s., Walwa, Sept. 30, 1893, Maribyrnong (Vic.)

5 furlongs.—1m. 8½s., Firearm, Oct. 3, 1899, and Banaster, May 9, 1899 (straight track, partly down hill), Morris Park, N.Y., America.

1m. 12s. (circular track).—Bummer, St. Louis, USA., Oct. 17, 1900.

1m. 18s., Kirry, Randwick (N.S.W.), Jan. 26, 1899.

## WINNERS OF THE VICTORIAN DERBY.—ONE MILE AND A HALF.

Year.	Winner.	Sire.	Dam.	Time.		No. of Starts.
				m.	s.	
1860	Flying Colors	Dolo	Shell-na-Guira	3	2	4
1861	Camden	Conrad or Warhawk	Calliope	2	53	7
1862	Barwon	Boiardo	Jeauette	2	59	6
1863	Oriflamme	Boiardo	Tricolor	3	3	7
1864	Lantern	Mosoovado	Nightlight	2	58	4
1865	Angler	Fisherman	Marchioness	2	51	4
1866	Seagull	Fisherman	Omen	3	4	3
1867	Fireworks	Kelpie	Gaslight	2	56	5
1868*	Fireworks	Kelpie	Gaslight	2	53	5
1869*	My Dream	Fisherman	Nightlight	2	48	9
1869	Charon	Ferryman	Juliet	2	55	7
1870	Florence	Boiardo	Rose of Denmark	3	0	7
1871	Miss Jessie	Maribyrnong	Musidora	2	49	7
1872	Loup Garou	Lord of Lynne	Hebe	2	46	8
1873	Lapidist	Fireworks	Chrysolite	2	51	11
1874	Melbourne	Panic	Myth	2	46½	11
1875	Robin Hood	Fireworks	Sylvia	2	48	10
1876	Briseis	Tim Whiffler	Musidora	2	43½	8
1877	Chester	Yattendon	Lady Chester	2	43	12
1878	Wellington	Panic	Fron Frou	2	47	6
1879	Suwarrow	Snowden	Phizgig	2	43	13
1880	Grand Flaneur	Yattendon	First Lady	2	44	11
1881	Darebin	The Peer	Lurline	2	41½	12
1882	Navigator	Robinson Crusoe	Cocoanut	2	41½	10
1883	Martini Henry	Musket	Sylvia	2	39	9
1884	Rufus	King of the Ring	Princess Alice	2	41½	11
1885	Nordenfeldt	Musket	Onyx	2	48½	8
1886	Trident	Robinson Crusoe	Cocoanut	2	39	7
1887	Australian Peer	Darebin	Stockdove	2	40	9
1888	Ensign	Grandmaster	Formosa	2	45½	7
1889	Dreadnought	Chester	Trafalgar	2	41	8
1890	The Admiral	Richmond	Footstep	2	43½	8
1891	Strathmore	Nordenfeldt	Ouida	2	41½	10
1892	Camoola	Chester	Copra	2	42	10
1893	Carnage	Nordenfeldt	Mersey	2	39	11
1894	The Harvester	Sheet Anchor	Springtime	2	40½	10
1895	Wallace	Carbine	Melodious	2	46	8
1896	Newhaven	Newminster	Oceana	2	39½	8
1897	Amberite	Carbine	Duenna	2	39½	6
1898	Cocos	Abercorn	Copra	2	41½	8
1899	Merriwee	Bill of Portland	Etra Weerie	2	47½	10
1900	Maltster	Bill of Portland	Barley	2	48	3
1901	Hautvilliers	Haut Brion	Narara	2	37	7

\* Run on New Year's Day.

## BEST HORSE RACING TIMES ON RECORD.

7 furlongs.—1m. 23½s., Bella B, Monmouth Park, America, July 8, 1890.

1m. 27s., Trieste, Flemington (Vic.), Australia, Nov. 3, 1891.

1 mile.—1m. 23 1-5s., Calman, Lingfield Park, England, July 13, 1900.

1m. 34 2-5s., Sir Hercules, Lingfield Park, England, Sept., 18, 1900.

1m. 35½s., Salvator, against time, Monmouth Park, N.J., America, August 26, 1890.

1m. 36½s., Djin Djin, Randwick (N.S.W.), Australia, Sept. 9, 1899.



# WINNERS OF THE AUSTRALIAN CUP.—TWO MILES AND A QUARTER.

Year.	Owner.	Winner.	Weight.	Time.
			st. lb.	m. s.
1863	Mr. Harper	Barwon	7 8	4 27
1864	" Fisher	Nathalie	6 8	4 38
1865	" Lang	Woodman	7 1	4 15
1866	" Thompson	Woodman	7 12	4 24
1867	" Craig	Tim Whiffler	8 2	4 20
1868	" Cleeland	Shenandoah	7 12	4 16
1869	" Moffatt	Gasworks	8 5	4 14
1870	" J. Arthur	Norma	6 13	4 11
1871	" H. Hoskins	Nimblefoot	8 4	4 11
1872	" Crook	Scladin	7 8	4 15
1873	" Glenister	Warrior	8 0	4 6
1874	" J. Wilson	Protos	7 5	4 22
1875	" S. Gardiner	Lurline	8 1	4 25
1876	" E. Jellett	Richmond	7 13	4 2
1877	" R. Sevier	Sybil	6 12	4 4
1878	" J. Wilson	First King	8 5	4 2
1879	" H. Power	Savanna	7 10	4 4
1880	" J. Bae	Columbus	8 0	4 6
1881	" W. Pile	First Water	7 6	4 1
1882	" E. Weeks	Pollio	6 7	4 0
1883	" E. De Mestre	Navigator	8 3	4 2
1884	Hon. J. White	Morpeth	8 5	4 3
1885	Mr. N. Wilson	Ringwood	7 13	4 1
1886	" J. O. Inglis	Malua	9 9	4 0
1887	Hon. J. White	Trident	8 7	4 4
1888	" J. White	Carlyon	8 2	4 5
1889	Mr. G. G. Stead	Lochiel	4 7	4 9
1890	Hon. J. White	Dreadnought	8 6	3 59
1891	Mr. Blackwood	Vengeance	7 13	4 2
1892	" W. Forrester	Highborn	9 4	4 2
1893	" F. W. Purches	Portsea	8 10	4 0
1894	" D. James	Broken Hill	7 0	4 3
1895	" W. R. Wilson	Havoc	8 7	4 11
1896	" P. Russeil	Idolator	7 3	3 59
1897	" W. Bailey	Coll	8 0	4 4
1898	" W. H. Davidson	Ayrshire	8 3	4 3
1899	" W. R. Wilson	Bobadil	8 4	4 5
1900	" W. R. Wilson	La Carabine	7 5	4 8
1901	Sir R. Clarke	Dreamland	6 12	3 58

## BEST HORSE RACING TIMES ON RECORD.

- 1 mile and 1 furlong.—1m. 51 1-5s., Water Cure, Brighton Beach, U.S.A., July 18, 1900.
- 1 mile and 1 furlong.—1m. 55s., Valiant, Randwick (N.S.W.), Australia, March 14, 1896.
- 1 1/4 miles.—2m. 3 3/4s., Banquet (straight track), Monmouth Park, N.J., America, July 17, 1890.
- 2m. 6s., Hova, Flemington (Vic.), Australia, Nov. 11, 1893.
- 1 mile and 3 furlongs.—2m. 18 3/4s., Sabine, July 5, 1894, Chicago, U.S.A.
- 1 1/2 miles.—2m. 30 1/4s., Goodrich, Chicago, America, Ill., July 16, 1898.
- 2m. 34s., Landrail, Doncaster (Eng.), Sept. 8, 1899.
- 2m. 35s., Survivor, Sept. 14, 1897; and Fairy Prince, April 8, 1899, Randwick (N.S.W.), Australia; San Fran, Sept., 1901, Randwick.

## PLACED HORSES FOR SYDNEY CUP.—TWO MILES.

Year.	First.	Weight.	Second.	Third.	Time.
1866	Yattendon	8 4	Sultana	Falcon	3 43
1867	Fishhook	6 10	R. of Australia	Tim Whiffler	3 41½
1868	The Barb	8 12	Stumpy	Orlando and Tim Whiffler	3 40
1869	The Barb	10 8	Stumpy	Tim Whiffler	3 40
1870	Barbelle	7 10	The Earl & Bylong	Dead Heat	3 43
1871	Mermaid	7 5	Little Disk	Romulus	3 40
1872	The Prophet	6 10	Hamlet	Barbelle	3 36½
1873	Vixen	7 2	Patriarch	The Ace	3 40
1874	Speculation	6 2	Dagworth	Fugleman	3 39
1875	Imperial	7 7	Reprieve	Lurline	3 36
1876	A.T.	6 4	Kingsborough	Neredah	3 37 8-10
1877	Kingfisher	7 5	Viva	Spark	3 36 2-10
1878	Democrat	6 5	Strathearn	Maccaroni	3 36 6-10
1879	Savanaka	8 7	Chester	Bosworth	3 33 8-10
1880	Petra	7 11	Martindale	Strathearn	3 37½
1881	Progress	3 2	Strathearn	Wandering Jew	3 36 8-10
1882	Cunnamulla	6 0	Sweet William	Rainbow	3 34
1883	Darebin	9 8	Mistaken	Willeroo	3 33½
1884	Favo	6 4	Empress	Sardonyx	3 36
1885	Normanby	6 10	Velocipede	Lord of Lake	3 35
1886	Cerise and Blue	8 2	Silvermine	Britisher	3 33½
1887	Frisco	6 0	Kitawa	Tom Brown	3 39½
1888	Australian Peer	8 6	Algerian	Acme	3 32½
1889	Carbine	9 0	Melos	Abercorn	3 31
1890	Carbine	9 9	Mantilla	Muriel	3 37
1891	Highborn	9 3	Greygown	Yowi	3 37½
1892	Stromboli	8 0	Oxide	Highborn	3 37½
1893	Realm	8 5	The Admiral	Camoola	3 39
1894	Lady Trenton	7 7	The Trier	Nightingale	3 34
1895	Patroness	7 0	Quiver	Cobbity	3 38½
1896	Wallace	8 12	Toreador	Trentham	3 31
1897	Tricolor	6 12	Kallatina	Loch Leigh	3 31½
1898	Merloulas	7 8	Amberite	War God	3 31
1899	Diffidence	6 8	Clarion	*X Ray & *Vocalist	3 31
1900	La Carabine	8 2	Severity	Ace of Diamonds	3 31½
1901	San Fran	6 12	Australian Colors	Wakeful	3 32

## BEST HORSE RACING TIMES ON RECORD.

- 1½ miles.—3m. 58½s., Etherbert, Oct. 13, 1900, Morris Park, N.Y.  
 3m. 2s., Khaki, Nov. 9, 1901, Flemington, Australia.
- 2 miles.—3m. 25 2-5s., Palmerston, Hurst Park (Eng.), Aug. 7, 1899.  
 3m. 26½s., Judge Denny, San Francisco, Cal., America, Feb. 12, 1898.  
 3m. 28½s., Carbine (carrying 10st. 5lb.), Flemington (Vic.), Australia, Nov. 4, 1890.
- 2½ miles.—3m. 49s., Ethelbert, Brighton Beach, N.Y., Aug. 4., 1900  
 3m. 51s., Buckwa (in race), Oakland, Cal., America, Dec. 31, 1898.  
 3m. 56 1-5s., Seahorse, Riccarton, Christchurch (N.Z.), Nov. 11, 1899.  
 3m. 57½s., Euroclydon, Christchurch (N.Z.), Nov., 1895.  
 3m. 58½s., Dreamland, March 5, 1901, Flemington (Vic.), Australia.
- 2½ miles.—4m. 24½s., Kyrat, Newport, Cinn. (U.S.A.), Nov. 1899.
- 3 miles.—5m. 23½s., Wallace and Quiver, dead heat, Flemington (Vic.), Australia, March, 1896.  
 5m. 24s., Drake Carter, Sheepshead Bay, L.I., America, Sept. 6, 1884.

## WINNERS OF THE CAULFIELD CUP.—ONE MILE AND A HALF.

Year.	Owner.	Winner.	Sire.	Weight.		Time.	
				st. lb.	m.	s.	
1879*	Messrs. Chirnside	Newminster	Marquis	8 10	2	45½	
1880†	Mr. T. Jones	Tom Kirk	Ladykirk	8 3	2	28½	
1881	" H. Yeend	Blue Ribbon	Derby	7 3	2	30	
1881	" T. Ivory	Master Avenal	Julian Avenal	7 12	2	29½	
1882	" W. Branch	Little Jack	King Cole	6 11	2	41½	
1883	" D. S. Wallace	Calma	Yattendon	8 2	2	42	
1884	" R. G. Talbot	Blink Bonny	St. Albans	7 3	2	40½	
1885	" J. G. Reid	Grace Darling	Diver	7 10	2	40	
1886	" W. Strickland	Ben Bolt	Newbold	7 6	2	42	
1887	" M. Loughlin	Oakleigh	Roodee	6 9	2	41½	
1888	" M. O'Shanassy	Chicago	The Drummer	7 4	2	33½	
1889	" J. Cripps	Boz	Bosworth	7 9	2	43	
1890	" A. R. Blackwood	Vengeance	Newminster	6 13	2	38	
1891	" G. Woodforde	G'Naroo	St. Albans	7 13	2	36	
1892	" J. Monaghan	Paris	Grandmaster	8 8	2	38½	
1893	" J. T. Carslake	Sainfoin	Richmond	7 13	2	38	
1894	Mrs. H. C. White	Paris	Grandmaster	9 4	2	38	
1895	Mr. H. Oxenham	Waterfall	Niagara	7 3	2	36½	
1896	Mr. T. Mitchell	Cremorne	Glorious	8 9	2	38½	
1897	" Duggan	Amberite	Carbine	7 7	2	37	
1898	" J. Paterson	Hymettus	Eiridspord	7 6	2	36½	
1899	" T. Payten	Dowey	Lochiel	6 12	2	38½	
1900	" J. Leek	Ingliston	Malua	7 4	2	36½	
1901	" J. Patterson	Hymettus	Eiridspord	8 12	2	35½	

\* 1 mile and a half in 1879 and 1882. † 1½ miles and a distance in 1880 and 1881.

## Shearing Tally Ready Reckoner.

Sheep.	20/- £ 100	19/- £ 100	18/6 £ 100	17/- £ 100	16/8 £ 100	15/- £ 100
	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.
1	0 2½	0 2½	0 2	0 2	0 2	0 2
2	0 5	0 4½	0 4½	0 4	0 4	0 4
3	0 7½	0 6¾	0 7	0 6	0 6	0 5½
4	0 9½	0 9	0 9	0 8	0 8	0 7
5	1 0	0 11½	0 11	0 10	0 10	0 9
6	1 2½	1 1½	1 1	1 0	1 0	0 11
7	1 5	1 4	1 3½	1 2	1 2	1 1
8	1 7	1 6	1 6	1 4½	1 4	1 2½
9	1 9½	1 8½	1 8	1 6½	1 6	1 4
10	2 0	1 11	1 10	1 9	1 8	1 6
15	3 0	2 10	2 9½	2 7	2 6	2 3
20	4 0	3 10	3 8½	3 5	3 4	3 0
25	5 0	4 9	4 7½	4 3	4 2	3 9
50	10 0	9 6	9 3	8 6	8 4	7 6
75	15 0	14 3	13 10½	12 9	12 6	11 3
100	20 0	19 0	18 6	17 0	16 8	15 0

In each case the half-penny nearest to the actual fraction is shown.

Extracted from the *Australian Pastoralists' Review*.



Time at which Money Doubles at Interest.

Rate per cent.				Simple Interest.			Compound Interest.		
10	..	..	..	..	10 years.		7 years	100 days	
9	..	..	..	..	11 "	40 days	8 "	16 "	
8	..	..	..	..	12½ "		9 "	2 "	
7	..	..	..	..	14 "	104 days	10 "	89 "	
6	..	..	..	..	16 "	8 months	11 "	327 "	
5	..	..	..	..	20 "		14 "	75 "	
4½	..	..	..	..	22 "	81 days	15 "	273 "	
4	..	..	..	..	25 "		17 "	246 "	
3½	..	..	..	..	28 "	208 days	20 "	54 "	
3	..	..	..	..	33 "	4 months	23 "	164 "	
2½	..	..	..	..	40 "		28 "	26 "	
2	..	..	..	..	50 "		35 "	1 "	

Wages, Income, or Expenses Table.

Giving the amount of Income per Calendar Month, Week, and Day, at any sum per annum, from £1 to £100.

Per Year.	Per Cal. Month.			Per Week.			Per Day.			Per Year.	Per Cal. Month.			Per Week.			Per Day.		
£	£	s.	d.	£	s.	d.	£	s.	d.	£	£	s.	d.	£	s.	d.	£	s.	d.
1	0	1	8	0	0	4½	0	0	0½	15	1	5	0½	0	5	9½	0	0	9½
2	0	3	4	0	0	9½	0	0	1½	16	1	6	8	0	6	13½	0	0	10½
3	0	5	0	0	1	1½	0	0	2	17	1	8	4	0	6	6½	0	0	11½
4	0	6	8	0	1	6½	0	0	2½	18	1	10	0	0	6	11	0	0	11½
5	0	8	4	0	1	11	0	0	3½	19	1	11	8	0	7	3½	0	1	0½
6	0	10	0	0	2	3½	0	0	4	20	1	13	4	0	7	8½	0	1	1½
7	0	11	8	0	2	3½	0	0	4½	30	2	10	0	0	11	6½	0	1	7½
8	0	13	4	0	3	1	0	0	5½	40	3	6	8	0	15	4½	0	2	2½
9	0	15	0	0	3	5½	0	0	6	50	4	3	4	0	19	2½	0	2	9
10	0	16	8	0	3	10½	0	0	6½	60	5	0	0	1	3	1	0	3	8½
11	0	18	4	0	4	2½	0	0	7½	70	5	16	8	1	6	11	0	3	10
12	1	0	0	0	4	7½	0	0	8	80	6	13	4	1	10	9½	0	4	4½
13	1	1	8	0	5	0	0	0	8½	90	7	10	9½	1	14	7½	0	4	11½
14	1	3	4	0	5	4½	0	0	9½	100	8	6	8	1	18	5½	0	5	5½

Wire Fencing.

Wire Gauge.	WEIGHT OF FENCE PER MILE FOR					Length of cwt.
	1 Wire.	2 Wires.	3 Wires.	4 Wires.	5 Wires.	
	Cwt qr lb	Cwt qr lb	Cwt qr lb	Cwt qr lb	Cwt qr lb	Yds.
4	6 3 17	13 3 6	20 2 23	27 2 12	34 2 1	225
5	5 3 6	11 2 12	17 1 18	23 0 24	29 0 2	303
6	4 3 14	9 3 0	14 2 14	19 2 0	24 1 19	461
7	4 0 13	8 3 26	12 1 11	16 1 24	20 2 9	428
8	3 1 23	6 3 18	10 1 13	13 3 8	17 1 3	509
9	2 3 15	5 3 2	8 2 17	11 2 4	14 1 19	608
10	2 1 12	4 2 24	7 0 8	9 1 23	11 3 4	749
12	1 1 18	2 3 8	4 3 20	5 2 16	7 0 6	1244

## Foreign Coins, with English Equivalents.

(SUBJECT TO FLUCTUATIONS OF EXCHANGE).

	£	s.	d.		£	s.	d.
AMERICA—(United States) Eagle	2	1	0	INDIA—Rupee .. ..	0	1	10
Dollar (Gold) .. ..	0	4	2	Anna .. ..	0	0	1½
Cent (about) .. ..	0	0	0½	MALTA—Pezza or Sicilian Dollar	0	4	2
AUSTRIA—Souverain d'Or	1	7	10	Scudo .. ..	0	1	8
Ducat .. ..	0	9	4	Tari .. ..	0	0	1½
Dollar .. ..	0	4	0	MEXICO—Gold Doubloon	3	5	0
Silver Florin .. ..	0	2	0	Silver Dollar .. ..	0	4	3
Zwanzigar .. ..	0	0	8	Silver Eighth Dollar	0	0	6½
BELGIUM—Gold Ten-Franc	0	7	10	NORWAY—Specie Daler	0	4	5
Silver Five-Franc	0	3	11	Rigsbank Dollar ..	0	2	2
Silver One-Franc	0	0	9½	Mark .. ..	0	0	9½
BRAZILS—Gold 20,000 Reis	2	5	0	POLAND—Gold Ducat ..	0	9	2
Silver 2,000 Reis ..	0	4	6	Rix Dollar .. ..	0	4	0
Silver 500 Reis ..	0	1	1½	Florin .. ..	0	0	5½
DENMARK—Christian d'Or	0	16	6	PORTUGAL—Gold Milreis	0	4	6
Silver Specie .. ..	0	4	7	Silver Half .. ..	0	2	3
Rigsbank Dollar ..	0	2	2	Silver Crusado ..	0	1	9½
Mark .. ..	0	0	4½	Testoon .. ..	0	0	5½
EGYPT—Sequin .. ..	0	5	4	Vintem .. ..	0	0	1
Piastre, 40 Faras ..	0	0	2½	Paoli (10 Bajochi)	0	0	5
FRANCE—Gold Napoleon	0	16	0	RUSSIA—Gold Imperial	1	12	3
Silver Five-Franc	0	4	0	Silver Rouble ..	0	3	1½
Silver Franc .. ..	0	0	9½	Ten Copeck Piece	0	0	3½
GERMANY—20 Mark Gold	1	0	0	SPAIN—Gold Doubloon	3	4	8
Thaler .. ..	0	3	0	Gold Pistole ..	0	16	0
1 Mark Silver Piece	0	1	0	Dollar (Hard) ..	0	4	2
20 Pfennige .. ..	0	0	2½	SWEDEN—Gold Ducat ..	9	3	
GREECE—20 Drachma Gold	0	14	2	Silver Specie ..	0	4	4
1 Drachma .. ..	0	0	8½	Silver Half-Specie	0	2	2
HOLLAND—10 Florin Piece	0	16	6	Rix Dollar .. ..	0	1	8
Florin or Guilder	0	1	8½	SWITZERLAND—Gold Napoleon	0	16	0
Stiver .. ..	0	0	1	Silver Five-Franc Piece	0	4	0
ITALY—Gold 100-Lira Piece	4	0	0	Silver Franc .. ..	0	0	9½
Lira .. ..	0	0	9½	TURKEY—Gold Medjidie	0	18	0
Silver 2-Lira Piece	0	1	7½	Silver .. ..	0	3	6
				Piastre (40 Paras)	0	0	2½

—o—

## Registration of Births, Marriages, and Deaths.

Every birth must be registered within sixty days, and every death within thirty days next thereafter respectively; and neglect of this regulation renders the parties, whose duty it is to register, liable to a fine not exceeding £10. If sixty days have elapsed from the date of birth, the law requires the parent, or other person making the application, to register such birth, to pay a fee of three shillings (since September 1st, 1879), and to make a solemn declaration of the facts before a Justice of the Peace prior to the registration. If possible, in all cases the father or mother ought to sign as informant. If unable to write, let a mark be made. No birth can be registered after three years have elapsed from the date hereof.

Every minister who has celebrated a marriage shall, within one month thereafter, transmit (in accordance with the Act 28 Victoria, No. 15) the original certificate to the Registrar of the District, and every minister who shall fail to transmit the certificate to the District Registrar shall be liable to a fine of not less than £10 and

not exceeding £50. Marriages must be solemnised between the hours of 8 a.m. and 8 p.m. Persons under age must produce the written authority of parents or guardians, signed by them in the presence of a Justice of the Peace, Registered Minister, or District Registrar, or the marriage cannot take place.

In every case of burial, the Minister or officiating person ought to receive from the undertaker, or person having charge of the funeral, a certificate from the District Registrar, certifying the registration of the death—unless in the case of inquest, when a certificate from the coroner or magistrate holding the inquest will be sufficient; and if any dead body shall be buried without such certificate, the person who may bury the same, or perform any funeral or religious service for the burial, or who shall in any way dispose of the body, shall forthwith give notice of the facts to the District Registrar; and undertakers are bound, under a penalty not exceeding £10, to lodge with the District Registrar, immediately after the burial, a certificate of such burial signed by themselves, and countersigned by two witnesses.

### The Past Mayors of Toowoomba.

1801 W. H. Groom, Jan. to Feb.  
 1801 W. H. Groom  
 1802 W. H. Groom  
 1803 A. H. Thompson  
 1804 A. H. Thompson, to June  
 1804 W. H. Groom, to December  
 1805 T. G. Robinson  
 1806 E. W. Robinson  
 1807 W. H. Groom  
 1808 Joseph Wonderley  
 1809 Joseph Wonderley  
 1870 Henry Spiro  
 1871 Michael Power  
 1872 Richard Godsall  
 1873 Henry Spiro  
 1874 Robert Aland  
 1875 Robert Aland  
 1876 John Garget  
 1877 John Garget  
 1878 John Garget  
 1879 Richard Godsall  
 1880 J. S. McIntyre

1881 J. P. McLeish  
 1882 James Campbell  
 1883 W. H. Groom  
 1884 W. H. Groom  
 1885 John Garget  
 1886 Charles Campbell  
 1887 John Fogarty  
 1888 Thomas Trevethan  
 1889 Edmund Boland  
 1890 James Taylor  
 1891 G. G. Cory  
 1892 John Fogarty  
 1893 William Thorn  
 1894 Archibald Munro  
 1895 Malcolm Geddes  
 1896 Alexander Mayes  
 1897 Edmund Boland  
 1898 Robert Sinclair  
 1899 Hugh C. Pointer  
 1900 Mathew Keefe  
 1901 Charles Rowbotham

### What is an Acre?

	Contains		Contains
5 yards by 968 yards ..	.. 1 acre	220 feet by 198 feet ..	.. 1 acre
10 yards by 484 yards ..	.. 1 acre	441 feet by 99 feet ..	.. 1 acre
20 yards by 242 yards ..	.. 1 acre	110 feet by 369 feet ..	.. 1 acre
40 yards by 121 yards ..	.. 1 acre	60 feet by 726 feet ..	.. 1 acre
80 yards by 60½ yards ..	.. 1 acre	120 feet by 363 feet ..	.. 1 acre
70 yards by 68 1/9 yards ..	.. 1 acre	240 feet by 18½ feet ..	.. 1 acre





# TOWNS & BUSINESS DIRECTORIES

OF THE

## DARLING DOWNS.

—o—

### Toowoomba.

THE town of Toowoomba, the capital of the great plateau of the Darling Downs, is situated on the summit of the Great Dividing Range, at an elevation of 1921 feet above the level of the sea. It was not originally intended for, or surveyed as, a site for a town. Owing to the hostility manifested by the early pioneers in the "forties" and "fifties" to any encroachment on their runs for townships or other purposes, the few persons who were anxious to do business with the men on the stations were obliged to settle down at what is now known as Drayton, then known as "The Springs"—from the beautifully clear springs of water there, and which were permanent in the driest seasons. At one time Drayton was a place of considerable importance. It possessed a court house, built of the most primitive materials, and on court day, which was generally held once a month, the town was full of country justices and visitors, and a very large amount of business was transacted. In 1855, Toowoomba, which is an aboriginal name, signifying "*Gathering of the Waters*," while by others it is considered to mean "*Great in the Future*," began to attract attention, and in that year a large quantity of land was sold by the New South Wales Government in farm lots as suburban to the town of Drayton. As Toowoomba was the point of ingress and egress over the Main Range, a large amount of traffic necessarily passed through it, passing out to the Western and South-Western districts then in process of development, and occasionally as many as thirty or forty bullock teams have been seen in one encampment on what is now known as the Mort Estate, behind the present Royal Hotel. In 1858 the population of Toowoomba was considerably increased, and farming on a small scale was carried on by several persons. On the proclamation of the separation of the colony on the 10th of December, 1859, Drayton and Toowoomba and the surrounding suburbs extending northerly as far as Crow's Nest and west to Cambooya were formed into an electoral district, returning one member to Parliament. The number of electors on the roll at the first general election was 243. It now returns two members to Parliament, and has an electoral roll of 3,000 electors. In 1860 the population had increased to such an extent as to justify the inhabitants in applying for incorporation under the New South Wales Municipal Institutions Act of 1858. The town was accordingly proclaimed incorporated on the November 24, 1860, and the late Mr. W. H. Groom, M.L.A., was elected first mayor. Seventeen candidates presented themselves for election as aldermen at the first Municipal election, of whom nine were elected, Mr. Groom heading the poll. The area comprised within the Municipality is 2733 acres, and is divided into three Wards. The Municipal Council consists of nine aldermen, three for each Ward, one of whom is annually chosen as Mayor. One alderman retires from each Ward annually, so that the ratepayers have ample opportunities of infusing new blood into the management of their local affairs. The increase of population rendered a breast of the Wards necessary, and the three Wards are known as South Ward, East Ward, and West Ward. The number of ratepayers on the roll for 1902 is as under: South Ward, 479; East Ward, 540; West Ward, 382.

The population of Drayton and Toowoomba, according to the census of 1901, was 14,061, and that of the district including Highfields, Goombungee, Crow's Nest, Plainby, Westbrook Homestead Areas, Beauaraba, Umbirom, Pittsworth, Greenmount, Gomoran, Meringandan, and Emu and King's Creeks, and the various agricultural areas, at about 20,000—making a total of about 35,000. The properties that were sold by the Crown near the town in large blocks have been

mostly subdivided, and the town now presents the appearance of a bustling, active place of business. The climate is, without exception, the finest in Queensland, and with railway communication with the metropolis three times a day, Toowoomba has become a favorite place of resort to those desirous of leaving the rather warm climate of Brisbane to enjoy the cool, invigorating breezes of the Downs. His Excellency the late Sir Arthur Edward Kennedy selected Toowoomba as a locality for a summer residence, and every year rented a large brick building on the summit of the range for the purpose. In 1892 Sir Henry Wylie Norman rented a portion of the Blue Mountain Hotel for the summer months, and he and his family enjoyed the change, and spoke in high terms of the exhilarating climate, and of the charming scenery everywhere to be found among the mountains. In 1896 his Excellency Lord Lamington rented Westbrook Hall from November to April, 1897, and rented the Blue Mountain Hotel for the summer of 1898. Ten acres of land have been reserved on the Main Range as a site for a summer residence of the future governors of Queensland. As residence sites, for nine months out of the twelve, the eastern slopes of the Main Range are unequalled in any part of Australia. Protected from the westerly winds, the climate is perpetual spring. Frosts are unknown, and garden produce of all kinds can be grown all the year round.

Perhaps in no part of Queensland is agriculture, outside sugar cane growing, advancing more steadily than in the Toowoomba district, and the scenery along the Highfields Road, and on the roads branching off to Cawdor, Meringandan, and Glencoe, is beautiful in the extreme—the well cultivated farms as far as the eye can extend affording every indication of progress and prosperity. The dairying industry is extending in all directions, and it is quite a sight to see, in many districts, scores of milk carts daily wending their way to the creameries.

Toowoomba has thirteen places of public worship—the Church of England (2), the Church of Rome, Methodist (2), Presbyterian, Congregational, Baptist (2), Lutheran, and Independent German Church (3). A Jewish Synagogue has also been erected.

In schools the town and district are well provided for. There are fifteen primary State schools. On the 1st of January, 1876, the new Education Act came into operation, and from that date the teaching in all State schools has been purely secular; State aid to non-vested schools ceased at the end of 1880. There are several private schools for young ladies of a high class character, and private Grammar Schools for boys, conducted by gentlemen of high intellectual attainments. A State Grammar School has been erected at a cost of £17,000, and is now the chief educational establishment of the western districts. Mr. W. A. Purves B.A., is the head master. There is also a splendid Christian Brothers College for boys, occupying a commanding position on the western side of the town, which is splendidly patronised. A new Roman Catholic Convent will shortly be erected. A Mechanics' Institute and School of Arts has long been established, and a new block of buildings, comprising a Town Hall, School of Arts, Technical College, and large Public Hall, has been erected, and is an ornament to Ruthven-street. The School of Arts property, which was formerly held in trust for the town by Messrs. James Taylor, W. H. Groom, and Martin Boulton, was handed over in trust by deed to the Municipal Council by the expressed wish of the Trustees, subscribers, and general ratepayers of the Municipality for educational purposes only. A Technical College has been established in connection with the School of Arts, and is the means of imparting technical knowledge in various branches of industry to a large number of students.

The commercial importance of the town is recognised by the banks. The following banking institutions have branch establishments in Toowoomba:—Bank of New South Wales, Australian Joint Stock Bank, Commercial Banking Company of Sydney, Union Bank of Australia, Queensland National Bank, Royal Bank of Queensland, and Bank of Australasia. The Toowoomba Permanent Benefit Building and Investment Society is one of the oldest and most valuable institutions of the town, and has been the means of enabling hundreds of workmen and others to erect their own homes and become their own landlords. In this Society thousands of pounds of local money have been invested which return good interest to the investors. It is well

and ably conducted, and commands general confidence. A second society is also in operation, called the Darling Downs Permanent Benefit and Building Society, and has proved useful to the district. During last year the 5th Queensland Bowkett Building Society has been formed.

The town in average seasons is tolerably well supplied with water, which is laid on to most of the streets of the Municipality. The cost of the waterworks was £20,000. The money for the works was obtained on loan, and is repayable in annual instalments extending over 40 years. The water rate covers the cost of management and maintenance, and provides the money for the annual payment of interest and principal. A further loan of £6000 has been obtained from the Government to extend the Waterworks, and increase the supply. £1000 was voted by Parliament as a loan to the Municipality for the erection of swimming baths. A handsome and commodious structure has been erected, and the baths are now open to the public.

The public hospital is at present under the dual control of the Government and the subscribers. It is supported by voluntary contributions, and partly by State aid. It has accommodation for 50 male patients, 12 female patients, and 8 children. The number of admissions during the year is 993. The average number of patients in daily during the year is 63. It is managed by a committee of eight members, four chosen by the subscribers and four nominated by the Government, and is under the superintendence and management of Dr. Lee Garde, as resident surgeon, and all the medical practitioners of the town are honorary surgeons of the institution. There is also a complete staff of trained female nurses. The average amount of voluntary contributions is £900 per annum. The old hospital buildings were converted into a public school, and a new hospital erected at a cost of £9,500, exclusive of £1000 paid for the site. The grounds are beautifully laid out, and the fine collection of ornamental trees give the institution a bright and cheerful appearance. The hospital is built with an easterly aspect, and has 30 acres of land attached to it. It is one of the finest sites in the town. There is a separate residence for the house surgeon, and patients can be privately treated in private wards if they so desire on payment of prescribed fees. Complete quarters for the trained nursing staff have been erected, and the whole establishment has been thoroughly equipped and renovated. In commemoration of the Diamond Jubilee of Queen Victoria, a new wing, named "The Victoria Wing," has been erected at a cost of £2,300, and which will still further increase the usefulness of what is now the largest hospital west of the Main Range.

The Ladies' Benevolent Society is one of the standard institutions in Toowoomba. It is well managed by a committee of ladies who bestow much time and labour on their work. In order to enlarge the scope of their usefulness, the Society have built a "Home" for old people, called the "Brodribb Home," and the Government donate £250 per annum towards its maintenance.

The industries of the town and district are progressing most satisfactorily. There are four flour mills, four steam saw-mills, one foundry, a large and extensive brewery, two malting-houses, tin tin-plate working establishments, boot factories, cordial and steam aerated water manufactories, coach-building establishments, wheelwrights, four tanneries, two extensive fellmongering establishments, four printing offices, two soap factories, steam laundry, while several large Brisbane commercial houses have resident agencies.

At Oakey, on the Dalby railway line, are situated the works of the Hogarth Meat Preserving Company, whose meats and meat extracts have obtained a high repute in the European as well as in the colonial markets. A coal mine is also in full swing at Oakey and employs a large number of hands.

The Gowrie coal mines are situated near the Gowrie Crossing, on the Western line of railway. The output of coal is over 16,000 tons per annum.

Toowoomba is also the central depôt of the Southern and Western railway lines, and trains leave daily for the south-western, western, and north-eastern districts. The Sydney express mail train also passes each way through Toowoomba daily, Saturdays excepted. Trains leave daily for Sydney, Melbourne, Adelaide, Brisbane, Ipswich, Warwick, Dalby, Roma, Mitchell, Charleville, Cunnamulla, Pittsworth,



Crow's Nest, Cabarlah, Oakey, and Jondaryan. Through trains from Toowoomba to Cunnamulla leave every Tuesday and Friday at 8 p.m., calling at all the intermediate stations. There is an excellent and well provided refreshment-room at the Toowoomba station, a building being erected during the year especially for the purpose.

A branch railway from Toowoomba to Crow's Nest runs for a distance of 30 miles. This line has opened up a large agricultural district, and also assisted the development of our timber resources. In the Crow's Nest district there are thousands of acres of the finest pine forests to be found in all Queensland. The climate of Crow's Nest is exceptionally beautiful, being situated on the eastern watershed, and is sheltered from the westerly winds. A few miles from Crow's Nest is a beautiful waterfall, while the country around comprises some splendid scenery. Game is in abundance, and the district is one of the best shooting preserves in the colony. Frosts are seldom experienced, and the result is that garden produce in the eastern slopes can be grown all the year round. Here also the dairying industry is rapidly extending, and butter and cheese sent regularly to Brisbane.

Another branch line from the Overall Bridge on the Warwick line to Pittsworth, a distance of 17 miles, has been constructed. This connects another large agricultural area with Toowoomba. Pittsworth is steadily growing into an important inland town: possesses some of the finest hotels in the colony, has several stores and receiving depôts, and is fast assuming the proportions of a prosperous district. Being in the centre of a large grazing district, monthly sales of stock are held, and buyers come from all quarters to make purchases. Quail are in abundance, and there is a large field for sportsmen.

The public institutions of Toowoomba are the Post Office, Telegraph Office, Land Office, Railway Offices, Works Office, Court House, Gaol, and Industrial School for young girls. A large and handsome two-storey block of public buildings has been erected in Margaret-street. The ground floor is occupied by the Public Lands and Defence Force Departments as offices for the various officers; and the upper storey for the holding of the Supreme and District Court Sittings, and the ordinary police business. There are also offices and retiring rooms for the judges, counsel, magistrates, jury, witnesses, and the various officers of the court. The whole block is surmounted by a clock tower, sixty feet in height, in which is fitted a large four-faced clock, purchased in London at a cost of £250, which chimes the quarter hours, and the striking of the hours can be heard all over the town.

An Asylum for the Insane is in course of erection at Toowoomba at an ultimate cost of £100,000. The first section, not including the administrative block, is completed, the contract price being £28,750, and is occupied, and four additional wards have been erected at a cost of £33,000. A contract for £14,000 has now been let for the erection of two new wards, which when completed will accommodate 670 patients. Dr. Nicoll is the Medical Superintendent, and he is peculiarly well qualified for the office. The Asylum grounds comprise 160 acres, and an additional 100 has been purchased as grazing area for the cows of the establishment. A kitchen and laundry, worked by steam power on the most approved modern principle, has been erected, at a cost of £7,000. A handsome brick residence has also been erected for the Medical Superintendent.

A new block of Municipal Buildings erected on the site of the old School of Arts in Ruthven-street, was completed in the early part of last year. The old Town Hall in James-street had been built and furnished at a cost of £4100 in the early eighties. This was a most up-to-date structure at that time, but for some time past, owing to its disrepair, the public opinion was generally in favor of the Corporation building a new structure. Besides, James-street was no longer the centre of the town, and the old Assembly Rooms—or Theatre Royal—was hardly a fit place to which to invite the leading histrionic talent, etc. The School of Arts being destroyed by fire in 1899, ripened public opinion for the change, and satisfactory arrangements were made with the committee of that institution which led to the erection of the new block comprising Municipal Chambers, School of Arts, Technical College and Town Hall. A special Act of Parliament was passed enabling the Council to sell the land and the old structure. The Town Hall proper is most commodious, having

a capacity of 1500 seats, including dress circle. Every accommodation has now been made for artists, etc., the slides for the scenery are most complete, and the furniture is especially good. The stock scenery, especially painted by a leading artist of Sydney, is really superb; and everything is well looked after by a caretaker. The Prime Minister of Australia on his visit here paid a special compliment to Toowoomba residents on having erected such a magnificent structure, and all critics are agreed that the hall is one of the best to be found in any of the provincial towns in Australia. The total cost of the Municipal Buildings to date (including furniture) is £10,689 12s. 5d., and various small improvements are still being made. The whole block is surmounted with a magnificent clock tower—the clock costing £300 in London, and there are nicely laid out plots on each side of the main entrance to the buildings.

Toowoomba has a public park of 70 acres, and a portion of it is now laid out as a Botanical garden, and made a healthy place of recreation from funds supplied partly by the Legislature, and partly by the Municipality. It is now vested in the Municipal Council, who have now the management of it. There has also been reserved a most beautiful spot on the Main Range, under Picnic Point, containing 32 acres 2 rods, for recreation purposes. It commands one of the grandest mountain views to be seen in Australia.

There are three Masonic Lodges, three lodges of Oddfellows, A. O. Foresters, a Rechabite Society, several Blue Ribbon Societies, and two other benefit societies. The Caledonians and Hibernians have each a society. There is also an excellent Fire Brigade, managed by a Board, consisting of representatives of the Government, the Municipal Council, and the fire insurance companies, and maintained from funds contributed in equal amount by the governing authorities.

Toowoomba has three newspapers—The *Toowoomba Chronicle*, of quod crown size, published on the mornings of Tuesdays, Thursdays, and Saturdays, and has a large and constantly increasing circulation, both in town and country. It is the recognised leading journal of the Darling Downs and Western districts, and circulates largely in all these districts, and is considered the best medium for advertising, as it circulates among subscribers of large purchasing power. It is the best read paper on the Darling Downs. The *Settler and South Queensland Pioneer* is a weekly newspaper, published in connection with the *Chronicle*, every Friday at noon, and circulates among the farming population in all parts of the districts. The *Settler* is the only weekly newspaper published in Toowoomba. The *Darling Downs Gazette*, is issued daily.

In addition to the Waterworks, a Gas Company is in active operation and light the streets, the stores, and all the public offices with gas. The company has been a marked success, and never fails to pay a dividend of 10 per cent. per annum.

There are two agricultural societies in Toowoomba: one holds its exhibition in August, when live stock is chiefly exhibited—the other in January, when grain, vegetables, fruit, flowers, and wines are exhibited. Each society is assisted by the Legislature, to the extent of 10s. for every £ raised by private subscription to the extent of £125. There is also an Horticultural Society, for the exhibition of flowers, &c.

The present Mayor of Toowoomba is Charles Rowbotham, Esq., and the Aldermen are Messrs. Henry Webb, J. G. Palethorpe, Walter Trapp, William Thorn, Edward Smart, John Fogarty, Mathew Keeffe, and A. Mayes. Mr. A. Merritt is Town Clerk; Mr. John Walton, Rate Collector; Mr. Thomas Stockham, Inspector of Nuisances; Mr. E. Corr, Foreman of Works.

The Toowoomba Municipality comprises an area of 2733 acres, and is divided into three Wards. The estimated population is over 12,000, and the estimated number of dwellings 1,500. The assessed capital is £609,416. The amount of rates levied at 2d. in the £ on the unimproved value of the land and lighting rate was £5905. The Endowment from the Consolidated Revenue of the colony is about 6s. 8d. for each £ of rates actually received. The water rates levied last year amounted to £3300. The endowment, however, is payable at the will of the Legislature.

The Parliamentary representatives of Toowoomba are John Fogarty, Esq., and James Tolmie, Esq.; of Aubigny, William Thorn, Esq.; of Cambooya, Donald

Mackintosh, Esq.; and Cunningham, Francis Kates, Esq. The district, formerly known as Drayton and Toowoomba, has been subdivided, and now comprises three electorates, returning four members to the Assembly. The electorate of Drayton and Toowoomba has an historical record, the late Mr. W. H. Groom, on the 11th August, 1900, completed 39 years of consecutive representation of the town in the Legislative Assembly. No other member of Parliament in Australia can show such a record of continuous Parliamentary services. Mr. Groom was elected in March as the first representative in the Federal Parliament of the Darling Downs, of which Toowoomba is the centre. He died in August and was succeeded in the representation of the Darling Downs by his third son, Mr. L. E. Groom, M.A., L.L.M.

The Police Magistrate is Major Moore, and the Clerk of Petty Sessions Mr. Galloway.

In whatever view Toowoomba is regarded, situated as it is in the centre of a rich pastoral and agricultural district, possessed of natural and climatic advantages unexcelled, and railways branching from it in all directions, it is impossible not to be impressed with the promising future that lies before it. Within the past thirty-nine years it has grown from a village, with a population of two hundred souls, to its present large dimensions. In the next ten years, if its growth is as steady and continuous as in the past, it must become—as in fact it may be said to be now—the most important inland town in Queensland. Commercially, it is regarded as the soundest, financially, of any town in Queensland.

The suburbs of Toowoomba, including the populous district of Highfields on the north, and the prosperous settlements of Clifton, Emu and King's Creeks to the south, and on the Westbrook and Eton Vale Homestead Areas, are occupied chiefly by a farming population. In the suburbs are very beautiful gardens that would do no discredit to any country in the world. Here will be found growing in abundance apples, pears, apricots, peaches, nectarines, mulberries, oranges of all descriptions, plums of all varieties, loquats, quinces, and other fruits of all kinds. The grape grows here in abundance, and is cultivated with great care and attention by several German colonists, who have also manufactured wine of excellent quality. The wines of the late Mr. Hertzner, of the Middle Ridge, received high commendation at the Indian and Colonial Exhibition at London, in 1887, and those of Mrs. Beh and the late Mr. Herzer were not only highly commended, but were awarded a certificate at the Centennial Exhibition at Melbourne. Some of the gardens are places of public resort, and are a sort of Baden Baden on a small scale.

Along the Warwick railway line, and at a short distance from it, is Greenmount, one of the most flourishing of our agricultural settlements. It is noted for its splendid butter, which is made in large quantities, and attains the premier prices in the metropolitan market. A large cheese factory has been established here, and the cheese manufactured is pronounced of excellent quality, and commands a ready sale. Dairy farming is conducted on a large scale, and one of the largest and most successful dairies is that of Mr. Thomas Allen, one of the pioneers of this industry, who milks daily 150 cows, and who has shown what steady, persevering industry and indomitable courage, in the face of difficulties, can do. A visit to Greenmount will amply repay the visitor. There is an excellent and well conducted hotel, under the personal management of a son of the late Mr. Charles Bell. A few days can well be spent here, not only in viewing the beautiful scenery and farms and dairies, but also in fishing and shooting. King's Creek, full of fish, and with large and well-filled waterholes, is only a short distance from Greenmount. Fishing excursions can easily be arranged at Mr. Bell's hotel. West from Greenmount is Clifton, which is steadily growing as a town, and possesses four public-houses, some of them two stories, several stores, a State school, two banks, a School of Arts, and places of worship. The subdivision and sale of the Clifton Estate has not only largely increased the traffic returns of the railway, but has led to the formation and growth of the Clifton township, and added value to all the surrounding property.

The Government purchased Headington Hill, under the provisions of the Agricultural Land Purchase Act, and this beautiful estate, 32,000 acres in extent, has been all selected and improved. It will form another important agricultural



centre, and give the town of Clifton, which it adjoins, a large accession of business and increase its importance.

The town of Oakey, on the Dalby line, is rapidly becoming a flourishing town, and is increasing in buildings and population. The sale of the Westbrook lands has largely added to the area of close settlement, and, with the meat works and coal development, a prosperous future is before it.

Jondaryan township is situated on the main Dalby line, about 30 miles from Toowoomba, and is a steadily improving locality. It is the outlet for all the surrounding farming and grazing selectors, and contains hotels, stores, and other business places. Within a short distance is Jondaryan head station—one of the largest sheep-rearing properties in Queensland. Dairy farming and wheat-growing are increasing rapidly in the Jondaryan districts.

Highfields, in addition to its agricultural resources, has vast quantities of timber, which gives employment to a large number of hands. It has four steam saw mills, and supplies the district for miles around with the most valuable timber. A branch railway from Pengarry Junction to Crow's Nest, via Meringandan and Geham, has been constructed. The traffic on this line is fairly satisfactory, and, as population increases, it must prove of great value to all the surrounding localities. It is now more than paying all its working expenses and maintenance.

Wyreema, on the Warwick line, is the outlet for the recently-purchased Westbrook lands, and will soon become a station of considerable importance.

Emu, King, and Spring Creeks, Back Plains, North Branch, Beauvaraba, Pittsworth, Southbrook, Crosehill, Clifton, Umbirom, Meringandan, Gomoran, and the various Homestead Areas, form the most prosperous agricultural settlements in Queensland, and the same may be said of the districts south of Warwick. Wheat, barley, oats, and lucerne are grown here in large quantities, and the hay, when pressed in bales, is sent by rail to the Brisbane markets. It is here that the cross-bred Leicester sheep and lambs are placed in lucerne paddocks, and, when in condition, are despatched by rail to the markets of Toowoomba, Ipswich, and Brisbane, where they realise sometimes exceptionally high prices. It is now recognised that the full development of such magnificent lands as we have on the Darling Downs, will be a great factor in restoring prosperity to the colony. This season (1901) a record return of wheat took place, over a million bushels being harvested, but unfortunately the price is not satisfactory. More attention has also been given to the growth of malting barley for the use of the local malting-houses.

The Agricultural Land Purchase Act of 1891, which enables the Government of the day to purchase land, suitable for close settlement, to the extent of £100,000 per annum, has been put in force on the Darling Downs, and several large areas at Headington Hill, Westbrook, North Toolburra, Pittsworth, Clifton, Pinelands, Glengallan and Goomburra, have been purchased. These areas, amounting to about 140,000 acres, have been surveyed, and thrown open for selection, and have nearly all been taken up. Other purchases are to follow, so that it will not be long before the whole of the magnificent Darling Downs are covered with smiling homesteads and a prosperous rural population.

#### Local Government Offices.

**LANDS AND SURVEY.**—Lands Commissioner—J. R. Warner; Land Agent—H. F. W. Foster; Clerk—Miss N. Warner; Crown Lands Rangers—A. A. Goring and P. J. Higgins.

**POLICE OFFICE.**—Police Magistrate—Major R. A. Moore; Clerk of Petty Sessions—F. W. Galloway; Junior Clerk—W. Kelly; Sub-Inspector of Police—M. Dillon; Senior Sergeant—M. Green; Registrar of Births, Marriages, and Deaths—Drayton and Toowoomba, Highfields, and Darling Downs Central—Geo. Essex Evans.

**TOOWOOMBA LICENSING BENCH.**—Major Moore, P.M., C. R. Woodward Jas. Stirling, John Nihill, Duncan Muero, S. G. Stephens, R. Filshie, S. F. Whichello, and the Mayor of Toowoomba, R. Handley, (Drayton Shire Council), H. G. Webb (Middle Ridge Division), J. Burke (Clifton Board), G. M'Oleverty (Gowrie Board), D. Muere (Highfields Division), C. Campbell (Jondaryan Division), G. W. Watson (Waggamba Division). Licensing meeting the first Wednesday in every month.

POST, TELEGRAPH AND TELEPHONE OFFICE, AND GOVERNMENT SAVINGS BANK.—Officer in Charge—F. Cosgrove; First Assistant, E.T.O.—T. J. Elliott; First Assistant, P.O.—W. Sexton; Assistants—S. McCullagh, J. Darwen, J. C. Adams, J. Rollston, J. Ward, J. T. Wonderley, S. Sims, J. Woods, R. J. Hazard; H. W. Pascoe; Telephone Exchange: Assistant—W. W. Hinds; Line Repairers (2); Letter Carriers (5); S.B. Attendants (2); Assistant S.B.A. (1); Learner (1).

SHERIFF'S BAILIFF.—O. L. Alder.

CURATOR OF BOTANICAL GARDENS.—R. R. Harding.

POUNDKEEPER.—Mrs. H. Lloyd.

INSPECTOR OF STOCK AND BRANDS.—A. F. Evans.

INSPECTOR OF SHOPS AND FACTORIES.—F. W. Galloway.

DISTRICT SUPERVISOR OF GOVERNMENT WORKS (Darling Downs).—J. J. McGee.

GOVERNMENT WORKS INSPECTOR (Darling Downs District).—John Wright.

INSPECTOR OF SLAUGHTER HOUSES.—W. D. Palmer.

RETURNING OFFICER—Toowoomba and Darling Downs (Federal)—S. G. Stephens.

RAILWAYS.—District Traffic Manager—J. Stark; Stationmaster and Assistant Traffic Manager—A. P. Lloyd; Assistant Stationmasters—J. Tottenham and J. Cathcart; District Engineer—C. Quinlan; Loco. Superintendent—W. King.

LUNATIC ASYLUM.—Superintendent and Medical Officer in Charge—Dr. Nicoll; Matron—Miss Law; Official Visitors—Dr. Roberts and Major R. A. Moore, P.M.

WESTBROOK REFORMATORY.—Superintendent—W. Richmond; Visiting Justice—Major R. A. Moore, P.M.

STATE EXPERIMENTAL FARM (Westbrook).—Manager—O. Quodling.

IMMIGRATION DEPOT (Margaret Street).—Assistant Immigration Agent—Major R. A. Moore, P.M.; Wardsman—C. Winders.

GOLD WARDEN.—Major R. A. Moore, P.M.

STATE SCHOOLS.—West Ward: Head Male Teacher—J. M. Hutcheon; Assistant Teachers—J. Storey, Ernest Kenyon, A. F. Gilkeson, James Eadie; Pupil Teachers—Alfred Hodges, James Barnes, William Viggers. West Ward (Girls and Infants): Head Female Teacher—Miss Hirst; Assistants—Misses Pamphling, L. McGregor, B. A. Murphy, H. J. Woods, N. C. Ryan, A. L. Abraham; Pupil Teacher—O. Richmond. South Ward (Boys): Head Male Teacher—Alfred B. Kemp; Assistant—W. H. Martin; Pupil Teachers—S. Dunsdon, D. Desmond, George Ross. South Ward (Girls and Infants): Head Female Teacher—Mrs. E. O'Sullivan; Assistants—Misses F. Mackintosh, A. Bruce, and E. Braun; Pupil Teachers—Misses M. Harrison, A. Booth, T. Walton, J. O'Sullivan, and M. Carr. East State School (Boys, Girls, and Infants): Head Teacher—J. Spiers; Assistant Teachers—A. Somers, J. Goffage, Misses M. Kourney, M. Flynn, A. Morgenstern; Pupil Teachers—Alice Stephens, George Boyden, Ernest A. Walker; There are three distinct departments in the South School, and only two in the West School. South—I. Boys; II. Girls; III. Infants. North—I. Boys; II. Girls and Infants.

COMMISSIONERS FOR AFFIDAVITS.—C. W. Hamilton, and C. H. B. Mackay.

GOVERNMENT MEDICAL OFFICER.—Dr. Garde.

TOOWOOMBA GAOL.—(Girls' Reformatory).—Superintendent—Henry Blaney; Matron—Miss Blaney. Visiting Justice—R. A. Moore, P.M.

#### Public Institutions.

JONEBAYAN DIVISIONAL BOARD.—Chairman—C. Campbell; Members—Subdivision No. 1: Chas. Campbell, G. G. Cory, C. Williams. Subdivision No. 2: F. A. Gore, J. Moloney, E. J. Metcalfe. Subdivision No. 3: R. Willson, C. E. Knust, W. P. Copp. Foreman of Works—T. L. Fryer; Clerk—C. Blake; Auditors—S. Cock and R. H. Dodd; Office—Russell-street.

ROSALIE DIVISIONAL BOARD.—Chairman—H. V. King; Members—D. McMahon, J. Bows, R. Sharpe, W. Lovejoy, and W. Grant; Clerk and Engineer—J. T. French; Auditors—R. H. Dodd and J. S. McIntyre; Office—Russell-street.

HIGHFIELDS DIVISIONAL BOARD.—Chairman—D. Munro; Members—Messrs. J. T. Littleton, J. Hamlyn, M. Gleeson, H. Graham, H. Keimann, W. Andrews,

J. Leane, H. Franke; Clerk and Foreman of Works—J. C. Black; Auditors—J. Munro and G. Say.

GOWRIE DIVISIONAL BOARD.—Chairman—M. Heffernan; Members—Messrs. R. Lendrum, G. M'Cleverty, C. Sydenham, G. Bailey, C. Warneke; Auditors—P. Horan and F. W. G. Annand; Clerk and Foreman of Works—R. H. Dodd; Office—Russell-street.

MUNICIPAL COUNCIL.—Mayor—C. Rowbotham; Aldermen—W. Thorn, J. G. Palethorpe, H. G. Webb, J. Fogarty, M. Keffe, E. Smart, A. Mayes, and W. Trapp; Town Clerk—A. Merritt; Rate Collector—J. Walton; Foreman of Works—E. Corr; Inspector of Nuisances—T. Stockham; Auditors—R. H. Dodd and F. W. G. Annand.

MIDDLE RIDGE SHIRE COUNCIL.—President—J. Curtis; Councillors—H. G. Webb, H. Wolfgramm, E. Eggleton, J. H. Wagner, E. Pillar; Clerk and Foreman of Works—E. C. Schmid; Auditors—S. G. Stephens, senr., and J. S. McIntyre; Shire Hall—Hume-street.

DRAYTON SHIRE COUNCIL.—President—R. Handley; Councillors—R. Harvey, W. J. Peak, J. Shepperd, R. T. Read, P. McHugh, J. Brown, D. Cullen, H. Crawford; Foreman of Works and Clerk—R. H. Dodd; Auditors—W. C. Peak and W. Lynch; Shire Hall—Drayton.

TOOWOOMBA GRAMMAR SCHOOL.—Trustees—R. Aland, (Chairman), S. B. Kennard, R. W. Frost, R. W. Scholefield, G. G. Cory, Dr. Falkner, Major Moore; Head Teacher—W. A. Purves, B.A.; Assistant Masters—N. de H. Rowland, B.A., H. H. Dixon, B.A., G. H. Cooke, M.A.

SCHOOL OF ARTS AND TECHNICAL COLLEGE.—Chairman—Dr. Falkner; Vice-Presidents—R. Sinclair and A. Mayes; Committee—Geo. Walden, W. Annand, T. Charrington, J. H. Jones, J. Fogarty, J. M. Hutcheon, Rev. J. Lundie, C. Rowbotham, F. O'Reilly, R. Rosenstengel, R. Ryland, W. Williamson; Secretary—G. J. Allpass, B.A.

TOOWOOMBA FIRE BRIGADE BOARD.—Chairman—The Mayor (C. Rowbotham), C. Campbell, G. G. Cory, R. W. Scholefield, M. Keffe, R. Sinclair; Secretary—G. A. Leichney.

TOOWOOMBA FIRE BRIGADE.—Superintendent—A. Mayes; Deputy-Superintendent—Jos. Thompson; Secretary—G. A. Leichney; Foreman—J. Rae.

CHAMBER OF COMMERCE.—President, R. W. Scholefield; Vice-Presidents, J. H. Munro and J. H. Robertson; Secretary, G. A. Leichney; Treasurer, C. Wardrop; Committee, F. J. Paterson, W. C. Peak, G. G. Cory, W. R. Robinson, J. H. Jones, R. Sinclair, D. Munro, T. K. Lamb, G. P. Morry.

TOOWOOMBA HOSPITAL.—Chairman—R. Aland; Treasurer—A. McPhie; Committee—G. G. Cory, W. R. Robinson, Geo. A. Godsall, A. McPhie, F. I. Taylor, R. W. Scholefield, M. Keffe; Honorary Surgeons—Drs. Roberts, Garle, McDonnell, Freshney and Falkner; House Surgeon—Dr. Geo Garde; Secretary—E. R. Aland; Collector—J. Melvin; Auditors—C. Wardrop and E. J. Godsall; Matron—Miss Tolmie.

TOOWOOMBA GAS AND COKE COMPANY, LIMITED.—Directors—Hon. F. H. Holberton (Chairman), G. A. Godsall, C. Campbell, E. W. Robinson, and S. G. Stephens; Secretary—Frank Burt; Manager—W. Lane.

BANKS.—Bank of New South Wales—Manager—W. S. Clendinning; Queensland National Bank—Manager—O. R. Wardrop; Australian Joint Stock Bank—Manager—F. W. North; Union Bank of Australia—Manager—H. W. Ferguson; Royal Bank of Queensland—Manager—R. Rylands; Commercial Bank of Sydney—F. Goertz; Bank of Australasia—Manager—M. G. O. Pasco.

DRAYTON AND TOOWOOMBA CEMETERY.—Trustees—R. Aland, J. Reid Warner, J. H. Robertson, J. Benjamin, Thomas Allen, E. Boland, H. Menzel; Hon. Secretary—S. G. Stephens.

NEWSPAPERS.—The *Toowoomba Chronicle*, published every Tuesday, Thursday, and Saturday; the *Settler and South Queensland Pioneer*, published every Friday; the *Darling Downs Gazette*, published daily and *Downs Post*, weekly.

TOOWOOMBA STRAY LAUNDRY, LTD.—Directors—W. Lane (Chairman), Dr.



McDonnell, A. McPhie, G. A. Godsell, C. Campbell, J. H. Munro; Secretary—Frank Burt, Margaret-street; Manager—Haydn Lee.

**DARLING DOWNS MARSUPIAL BOARD.**—Chairman—H. V. King; Members—W. H. Donnelly, A. McLeod, T. Allen, W. B. Taylor; Clerk—H. V. King, Junr.; Office—Ruthven-street, Toowoomba.

**DARLING DOWNS RABBIT BOARD.**—F. A. Gore (Chairman), W. B. Taylor, C. Campbell, F. West, G. G. Cory, E. J. Metcalfe, H. V. King, M. F. Ramsay, A. B. Briggs; Clerk—F. W. G. Annand; Overseer—J. L. Graham; Office—Margaret-street.

**Oakey Coal Company, Limited.**—Directors—H. Burton (Chairman), W. C. H. Elliott, J. F. Jennings, and John Henderson; Secretary—F. W. G. Annand.

#### Defence Force.

**DEFENCE FORCE.**—Commanding Darling Downs Division—Lieut.-Colonel H. Veun King. Adjutant M.I.—Captain J. J. Darvall. Commanding H. Company, Q.M.I.—Captain S. W. Barlow. Subalterns—Lieutenant F. W. G. Annand and Lieutenant ——— Headquarters Office—Court House. 4th (Darling Downs) Regiment.—Officer Commanding—Major R. A. Moore. Adjutant—Captain O'Brien. Headquarters Office—Court House. A COMPANY.—Officer Commanding—Captain James Tolmie. Subaltern—Lieutenant J. M. Berge. B COMPANY.—Officer Commanding—Acting Lieutenant M. G. C. Pasco. Subalterns—J. C. Black and H. W. Foster.

#### Friendly Societies Etc.

**SOUTHERN CROSS LODGE**, No. 1315, E.C.—Secretary, H. C. Laking; Date of Meeting—Monday before full moon.

**DARLING DOWNS LODGE**, No. 775, S.C.—Secretary—W. M. Thackeray; Friday nearest full moon.

**D. D. ROYAL ARCH CHAPTER**, No. 104, S.C.—Secretary—R. H. Dodd; Date of Meeting—Third Friday.

**ROYAL ARCH CHAPTER**, No. 1315, E.C.—Secretary—R. C. Laking.

**TOOWOOMBA LODGE**, I.O.—Secretary—Alex. Gaydon.

**DARLING DOWNS CALEDONIAN SOCIETY.**—President, Sir H. M. Nelson; Vice-Presidents, Messrs. J. H. Munro and W. Macfarlane; Hon. Secretary, D. M'Naught; Treasurer, E. Smart.

**BUTCHERS AND BAKERS U.S.C.**—Hon. Secretary, Norman Bertram.

**LOYAL DARLING DOWNS LODGE**, I.O.O.F., M.U., No. 44.—W. J. Spalding, F.S.

**LOYAL LINK OF FRIENDSHIP LODGE**, I.O.O.F., M.U., No. 15.—W. J. Spalding, F.S.

**QUEEN OF THE SOUTH**, G.U.O.O.F.—T. R. Roberts, F.S.

**PROTESTANT ALLIANCE**—Berkensfield Lodge, No. 15.—J. Maule, Secretary.

**STAR OF TOOWOOMBA**, No. 9.—J. Creighton, Secretary.

**I.O.O. RECHABITES, INVINCIBLE TENT**, No. 3.—W. H. Wensley, Secretary.

**H.A.C.B. SOCIETY**—P. J. Nihill, Secretary.

**LODGE TEMPERANCE OF TOOWOOMBA.**—Secretary, James Shaw, Herries-street; regular night of meeting not yet decided on.

The foregoing lodges meet fortnightly, and are affiliated with the Toowoomba Medical Institute, to which Mr. T. R. Roberts, Ruthven-street, is secretary. Dr. N. P. Elliott is the Institute's surgeon and Mr. W. R. Hodgson the dispenser. Meetings of the Institute are held the last Thursday in every month.

**ANCIENT ORDER OF FORESTERS**—Court Saxon, No. 8466.—Secretary, Frank Burt; Court Surgeon, Dr. Falkner. Meetings fortnightly.

**I.O.O. RECHABITES, REFUGE TENT**, No. 13 (Juvenile Branch).—Superintendents, A. Winterburn and Officers of Adult Tent.

**TOOWOOMBA UNITED LOYAL ORANGE LODGE**, No. 23.—Secretary, J. E. Pomfret. Meetings—full moon.

**RAILWAY BENEFIT SOCIETY.**—Secretary, P. J. Kearney, Railway Station.

**DARLING DOWNS DISTRICT**, I.O.O.F., M.U., No. 44.—J. Spalding, P.C.S.

#### Benevolent Societies.

**LADIES' BENEVOLENT SOCIETY.**—President, Mrs. Clendinning; Vice-Presidents,

Mrs. Boland and Mrs. T. St. J. Pugh; Secretary, Mrs. Dutton; Treasurer, Mrs. Atkinson; Committee, Mrs. Gibson, Mrs. J. G. Palethorpe, Mrs. G. Merry, Mrs. Nolan, Miss Tolmie, Mrs. C. Campbell, Mrs. T. W. Warner, Mrs. R. Sinclair, and the clergy and medical gentlemen of the town. Matron of the Brodrick Home—Mrs. Dutton.

**WOMEN'S CHRISTIAN TEMPERANCE UNION.**—President, Mrs. J. G. Palethorpe; Vice-Presidents, Mrs. Miller and Mrs. Pomfret; Treasurer, Mrs. Wilcox; Secretary, Miss Davies; Correspondence Secretary, Miss Sloman.

#### Building Societies.

**DARLING DOWNS P. B. AND J. SOCIETY.**—Directors, W. C. Peak (Chairman), Hy. Andrews, Wm. Lase, T. K. Lamb, J. E. Stone, S. G. Stephens; Auditors, Frank Burt and W. H. Wensley; Secretary, S. G. Stephens, jun.; Office, Neil-street.

**TOOWOOMBA PERMANENT B. B. AND I. SOCIETY.**—Chairman, J. H. Robertson; Trustees, W. Hodggen, Charles Campbell, Joseph Troy, junr.; Directors, W. Bruce, P. Lightbody, T. W. Davison; Secretary, B. J. Beirne; Auditors, F. W. G. Annand and J. T. Eldridge.

**NO. 5 QUEENSLAND BOWKETT BENEFIT BUILDING SOCIETY.**—Trustees, Alderman C. Rowbotham, (Chairman), W. Hamwood, T. S. Burston; Directors, Alderman Edward Smart, J. Rowe, G. Kemp, T. R. Roberts; Solicitor, M. J. O'Sullivan; Auditors, J. Shaw, D. Bain; Secretary, G. A. Leichney.

#### Agricultural Societies.

**DRAYTON AND TOOWOOMBA A. & H. SOCIETY.**—(Estab. 1863).—President, W. R. Robinson; Vice-Presidents, A. H. McShane, F. Paterson, W. C. Peak; Treasurer, Manager, A.J.S. Bank; Secretary, W. G. Searle; Committee, W. S. Browne, E. Corr, D. McMahon, H. Webb, H. Franke, R. Handley, J. R. Martin, J. W. McIntosh, A. R. Trost, G. Searle, J. Kelly, J. B. Holmes, W. Thorn, M.L.A., A. Hooper, C. Hennessy, G. R. Harrington, V. C. Redwood, R. T. Read.

**ROYAL AGRICULTURAL SOCIETY.**—(Estab. 1861).—President, W. B. Slade; Vice-President, Chas. Williams; Committee, Messrs. E. W. O. Hill, H. V. King, G. G. Cory, F. A. Gore, M. F. Ramsay, R. W. Scholefield, G. C. Clark, David Mott, J. G. Palethorpe, Alex. McPhie, James Taylor, and W. R. Robinson; Treasurer, G. G. Cory; Secretary, Frank Burt (Margaret-street, Toowoomba); Executive Committee, G. G. Cory, R. W. Scholefield, W. R. Robinson, J. G. Palethorpe.

#### Sporting and Recreation Clubs.

**TOOWOOMBA TURF CLUB.**—President, James Taylor; Vice-Presidents, John Souilly and Dr. Garde, senr.; Committee, Messrs. J. F. Jennings, W. R. Robinson, F. I. Taylor, G. A. Goddall, F. Marwedel, R. W. Scholefield, W. B. Taylor, F. Snell; Judge, G. G. Cory; Starter, W. R. Robinson; Auditor, R. H. Dodd; Secretary, G. A. Leichney; Treasurer, F. Marwedel; Handicapper, W. Richardson.

**AMATEUR TURF CLUB.**—President, A. McPhie; Vice-Presidents, J. Taylor and A. Longbourne; Hon. Treasurer, F. Marwedel; Secretary, A. H. T. Beebe; Committee, F. I. Taylor, J. F. Jennings, H. Gordon, N. Oaswell, Dr. Freshney, P. S. Cunliffe, H. W. Ferguson.

**TOOWOOMBA COURSING CLUB.**—Patron, Dr. Roberts; President, M. Keefe; Vice-Presidents, C. Hennessy, J. Tolmie, W. R. Robinson; Treasurer, S. C. W. Robinson; Committee, J. Mullins, W. Phillips, T. Green, T. McNamara, D. Allman, J. Freeney, W. Joyce, J. Barlow, J. J. O'Reilly, W. Trevothan, E. W. Poulton, J. Campbell; Secretary, G. A. Leichney; Auditors, R. H. Dodd, C. Ware.

**TOOWOOMBA ATHLETIC ASSOCIATION.**—President, M. F. Ramsay; Vice-Presidents, Canon Pugh, E. J. Metcalfe, F. W. North, J. H. Munro, W. B. Taylor; Committee, R. Sinclair, (chairman), E. Pascoe, J. Provan, J. Burns (Toowoomba Cricket Union); F. G. Booth, W. Hodggen (D.D.L. Tennis Union); J. D. Annand, G. Galton, O. Booth (D.D. Cycling Union); A. Mayes, A. M. Newman, H. A. Nesbit (Toowoomba Bowling Club); Finance Committee, Messrs. Sinclair, Wardrop, Burns and Newman; Ground Committee, Messrs. Sinclair, Hodggen, Annand and

Newman; Hon. Treasurer, C. Wardrop; Hon. Secretary, J. M. Walker with O. Booth (assistant).

**TOOWOOMBA GUN CLUB.**—President, S. B. Kennard; Vice-President, W. B. Taylor; Committee, P. S. Cunliffe, H. C. Pointer, F. W. North, A. H. T. Beebe, W. H. L. Thornton; Hon. Treasurer, D. E. Campbell; Hon. Secretary, C. W. Davies.

**CARMEN'S PIONIR RACE CLUB.**—President, D. Allman; Hon. Treasurer, A. Mann; Clerk of the Course, W. Oelkers; Clerk of the Scales, Nelson Fox; Committee, R. Kirk, O. Perkins, H. Pointer, W. Crockam, J. O'May, A. Mann, D. Loch, and C. Williams; Judges, J. Scully and J. Long; Starter, H. Fox.

**DARLING DOWNS AMATEUR SWIMMING CLUB.**—Patron, James Tolmie, M.L.A.; President, J. H. Munro; Vice-Presidents, A. Mayes, P. Sweeney, J. M. Walker; Treasurer, J. S. M. McIntyre; Secretary, J. W. Rossbrook.

**RANGERS FOOTBALL CLUB.**—Patron, John Rosser; President, R. H. Munro; Vice-Presidents, J. L. Wooldridge, T. R. Roberts, James Renwick, R. Harding, F. Goertz, C. R. Woodward, T. Meagher, J. Tolmie, M.L.A., W. A. Purves, A. E. Goodwin, D. Horn; Committee, Messrs. J. H. Meibusch, R. Tolmie, H. Renwick, W. Marler, and I. V. Davies; Captain, J. H. Meibusch; Hon. Secretary and Treasurer, I. V. Davies; Delegates to the Rugby Union, J. H. Meibusch, and I. V. Davies. Junior Club—W. Renwick, Captain.

**CITY FOOTBALL CLUB.**—President, G. A. Godsall; Vice-Presidents, F. W. North and Dr. Fitzpatrick; Captain, D. Allman; Secretary, R. Jarrott; Treasurer, R. Godsall.

**WOOMBA FOOTBALL CLUB.**—Patron, Rev. D. Fouhy; President, Rev. Father Burton; Vice-Presidents, Messrs. John Fogarty, M.L.A., T. J. Keogh, M. Keefe, V. C. Redwood, P. O'Brien, J. Scully, M. Heffernan, P. M'Hugh, R. H. Ambrose, P. J. Kearney, D. Allman, James Freeney; Secretary, E. Murphy; Captain, C. Redwood.

**GORDON CRICKET CLUB.**—President, Canon Pughe; Secretary, Geo. Lane; Selection Committee, Geo. Lane, N. de H. Rowland, E. Pascoe; Delegates to Union, N. de H. Rowland and E. Pascoe.

**TOOWOOMBA AND BANKS CRICKET CLUB.**—President, M. F. Ramsay; Vice-Presidents, W. B. Taylor and W. S. Clondinning; Committee, F. Goertz, A. H. T. Beebe, R. Sinclair; Secretary, R. Sinclair.

**C.Y.M.'S CRICKET CLUB.**—Patron, Father Fouhy; President, Father Burton; Vice-Presidents, Father Nolan, Father Cadmoro, B. Joseph, J. T. Nolan, G. A. Godsall, P. Sweeney, D. E. Murphy, A. W. Strohfeldt, B. M'Glynn, D. Allman, A. H. McShane, B. J. Beirne, junr., G. Rosenstengel, J. McHugh, W. H. Smith, J. V. M'Carthy, W. O'Donnell, T. Meagher, Inspector Dillon, M. Green, H. Foster, F. Cosgrove, J. Lee, E. Boland, D. Mackintosh, M.L.A.; Committee, E. Murphy, C. Redwood, P. Kearney, W. Browne, M. Doyle; Hon. Secretary and Treasurer, D. McHugh; Captain, M. Doyle.

**CRICKET UNION.**—President, ———; Vice-Presidents, Rev. Canon Warner, Dr. Nicoll, F. Snell, P. Rocks, F. I. Taylor; Hon. Secretary and Hon. Treasurer, R. Ryland, E. Pascoe.

**HALF-HOLIDAY TENNIS CLUB.**—President, J. H. Munro; Vice-Presidents, W. C. Peak, W. Jervis, J. H. Jones; Hon. Secretary and Treasurer, F. Booth; Committee, J. D. Annand, W. J. Day, H. S. House, F. Booth.

**TOOWOOMBA LAWN TENNIS CLUB.**—President, F. C. Brodribb; Vice-Presidents, A. McPhie, S. B. Kennard, M. F. Ramsay; Hon. Secretary and Treasurer, A. Gibson; Committee, W. Hodgen, P. S. Cunliffe, C. R. Wardrop; Delegates to D.D. Tennis Union, W. Hodgen and P. S. Cunliffe.

**GORDON LAWN TENNIS CLUB.**—Secretary, J. M. Walker; Committee, O. Booth, J. M. Walker, L. Jarrott; Delegates to Union, J. M. Walker and O. Booth.

**TOOWOOMBA AMATEUR PHOTOGRAPHIC SOCIETY.**—President, Canon Pughe; Hon. Secretary and Treasurer, F. W. G. Annand.

**RANGE LAWN TENNIS CLUB.**—President, C. W. Hamilton; Vice-Presidents, J. Kilham, C. E. Quinlan, G. W. Griffiths, J. A. Baxendell; Ladies' Committee, Misses Kilham, Griffiths, E. Kilham, and E. Robinson; Match Committee, Messrs.



Robertson, Martin, Allom, and Griffiths; Hon. Treasurer, F. Burt; Hon. Secretary, S. Hobson.

ASYLUM LAWN TENNIS CLUB.—Secretary, C. Rosenthal; Committee, P. J. Hickey, H. J. Langton, C. Rosenthal; Delegate to Union, C. Rosenthal.

ST. STEPHEN'S LAWN TENNIS CLUB.—Patron, Sir Hugh M. Nelson; President, Rev. J. Lundie; Vice-Presidents, G. Partridge, A. Mayes, R. Hodgen; Committee, Misses Marks, Filshie, Sexton, and Messrs. J. Provan, D. Provan, R. Lightbody; Delegates to Union, J. Provan and R. Lightbody; Secretary and Treasurer, R. Lightbody.

SCHOOLS' TENNIS CLUB.—Patron, J. Kilham; President, R. N. Ross; Vice-Presidents, Miss Rosbrook, P. Rocks, H. Denniss; Hon. Secretary and Treasurer, Samuel J. Dunsdon; Management Committee, E. Pascoe, A. Somers, E. D. Kenyon, Miss Mackintosh, Miss Nilan; Match Committee, Miss Bruce, Miss Nilan, P. Rocks, E. Pascoe, and Secretary; Delegates to Tennis Union: A Grade, E. Pascoe and S. J. Dunsdon; B Grade, J. Lane.

DARLING DOWNS LAWN TENNIS UNION.—Patron, Sir H. M. Nelson, K.C.M.G.; President, ———; Vice-Presidents, E. J. Metcalfe, P. Rocks, G. A. Godsall, C. Rowbotham, J. H. Munro, Canon Pughe, and Dr. Nicoll; Hon. Secretary and Treasurer, F. G. Booth; Match and General Committee, Messrs. F. Booth, J. M. Walker, S. Dunsdon, W. Hodgen, and J. Walker; Tournament Committee, Messrs. Pascoe, Hodgen, Walker, Thomas; Delegates to T.A. Association, Messrs. F. G. Booth, Hodgen, and Provan.

TOOWOOMBA CYCLING CLUB.—Patron, His Excellency the Governor; President, ———; Vice-Presidents, C. S. Quinlan, W. Trevethan, James Tolmie, Charles Hennessy, G. Partridge; Secretary, James Skinner; Treasurer, J. Rolston; Captain, H. Stephens; Committee, G. Galton, J. C. Robertson, J. D. Annand, J. Bange, O. Rosenstengel, Frank Hennessy, J. Rolston, H. Stephens, J. Skinner; Delegates to D.D. Union, J. D. Annand, W. R. Wilson.

GORDON HARRIER CLUB.—Secretary, Os. Booth; Committee, J. M. Walker, G. Jones, W. R. Wilson.

GORDON CYCLING CLUB.—Secretary, Frank Booth; Committee, Frank Booth, Os. Booth, J. M. Walker, W. G. Searle.

GORDON GYMNASIUM AND ATHLETIC CLUB.—President, Canon Pughe; Superintendent, J. M. Walker; Deputy Superintendent, Os. Booth; Hon. Treasurer, F. Burt; Committee, Frank Burt, F. G. Booth, G. Jones, G. Lane, L. Jarrott, W. R. Wilson, J. C. Robertson, with the above officers.

TOOWOOMBA POLO CLUB.—Patron, F. C. Bradribb; President, R. W. Schofield; Vice-Presidents, W. B. Taylor, Dr. Falkner; Hon. Treasurer, J. S. Nolan; Hon. Secretary, H. J. Davis; Committee, J. F. Jennings, N. H. Caswell, E. J. Godsall, Jas. Taylor, Captain O'Brien.

HALF-HOLIDAY POLO CLUB.—Patron, Dr. McDonnell; President, W. Thorn, M.L.A.; Vice-Presidents, G. A. Godsall, F. Marwedel, R. G. Wonderley, A. H. McShane, S. Thorn, O. Hennessy; Hon. Secretary, Treasurer, and Sole Selector, J. Cam Robertson; Representative to Q.P.A., W. Thorn, M.L.A.

DARLING DOWNS RIFLE CLUB.—President, J. Lanham; Vice-Presidents, P. Lightbody and C. W. Robinson; Secretary and Treasurer, Jas. Stirling; Committee, A. H. T. Reebe, J. Hill, B. French, L. Finlay.

WESTERN DISTRICT RIFLE ASSOCIATION.—Patron, The Commandant, Colonel Finn; President, W. Lane; Vice-Presidents, J. Lanham, J. Draney; Treasurer, P. Lightbody; Secretary, Lieutenant F. W. G. Annand.

#### Debating Societies.

TOOWOOMBA PARLIAMENTARY DEBATING SOCIETY.—Speaker, Robert Sinclair; Premier, A. Greig; Leader of Opposition, O. Fortescue; Treasurer, E. Stuart; Secretary and Clerk of the House, N. Zieman.

CATHOLIC YOUNG MEN'S SOCIETY.—President, Rev. D. Fouhy; Vice-Presidents, Rev. F. Burton and V. C. Redwood; Secretary, B. Joseph; Treasurer, J. Nolan; Librarian, T. Nihil; Committee, E. Murphy, D. Allman, P. Kearney, P. McHugh, W. Carey, D. Desmond, J. O'Donnell, T. Cunningham, P. O'Donohue, R. Gleeson, J. Connolly. Meetings at Convent schoolroom every Thursday, 8 p.m.

**Ecclesiastical.**

**CHURCH OF ENGLAND.**—St. James's: Rector, Rev. T. D. Warnor; St. Luke's: Canon Pugh.

**ROMAN CATHOLIC CHURCH.**—Resident Priests, Rev. D. Fouhy, P.P., Rev. F. Burton, Rev. T. Nolan, Rev. — Cashman.

**PRESBYTERIAN CHURCH.**—St. Stephen's—Rev. J. Lundie.

**METHODIST CHURCH (Neil-street).**—Rev. J. G. Martin.

**METHODIST CHURCH (Reff-street).**—Rev. R. H. Blamires

**CONGREGATIONAL CHURCH.**—Rev. J. M. Bayley

**BAPTIST CHURCH.**—Rev. A. G. Weller.

**GERMAN LUTHERAN.**—Rev. T. Langebecker.

**INDEPENDENT GERMAN CHURCH.**—Rev. Heuer.

**JEWISH SYNAGOGUE.**—(Vacant).

Sabbath Schools are established in connection with all of the above churches, and Christian Endeavor Unions with most of them. In connection with the Congregational Church there is also a Mutual Improvement Society, of which Mr. J. D. Annand is Secretary. Recreation clubs have also been established in connection with some of the churches.

**Business Directory.**

The following form a list of the principal business establishments of Toowoomba, and the profession and trade of each of them:—

**MERCHANTS AND STOREKEEPERS.**—J. H. Jones and Co., Stevens and Co., D. E. Murphy and Co., Powell and Palethorpe, R. Renwick, Laidlaw and Peak, A. E. Dent, Pigott and Co., P. O'Brien, J. Troy, J. Nihill, Billingtons Limited, Lightbody and Brazier, E. Murphy, G. P. Merry, Connole Bros., Bain and Sydenham, Kwong Sang and Co., G. Morton, W. J. Solley, W. L. Penfold, C. Newman, T. J. Higgins and Co., J. Moloney, John A. Clark and Sons, Amos and Robinson, Marwedel and Co., M. E. Walron (Herries-street), F. A. Graves (Newtown).

**BISCUIT MANUFACTURERS.**—G. Hixen, Morrums Limited.

**MILLINERY AND DRESSMAKING ESTABLISHMENTS.**—J. H. Jones and Co., Misses Lynch, Mrs. Drinkall, D. E. Murphy and Co., G. P. Merry, Billingtons Ltd., Misses Lynch, Misses O'Neill.

**HOTELKEEPERS.**—Mrs. Thompson, C. E. Perkins, M. Loveday, C. W. Mellor, Mrs. J. Collins, T. Walsh, Mrs. Hennessy, M. Hoffmann, A. McShane, D. Schultz, W. H. Smith (late J. Scully), W. Brosnan, R. Kirk, Mrs. M. Lacey, M. Foster, G. A. Goddall, Mrs. O'Brien, T. Mougher, A. Strohfeldt, J. F. Moloney, T. Burrott, G. Feldmann, G. J. Colkers, D. Creedly, R. Lendrum, W. Gentle, F. Snell (late P. McHugh), Mrs. Hogan, J. M'Hugh, J. Nolan, B. M'Glynn.

**BILLIARD ROOMS AND SPORTS DEPOT.**—Will Stevens.

**WINE AND SPIRIT MERCHANTS.**—Marwedel and Co., P. W. Smith.

**MUSIC WAREHOUSES.**—Harston and Co., Burnell and Co., Johnston and Phillips (Paling and Co.), Müller Bros.

**POSS BUTCHERS.**—Allen Bros., Sydney Fresh Food Supply Co.

**AUCTIONEERS, &c.**—T. G. Robinson and Co., R. Sinclair and Co., Kennard and Co., Scholefield and Goddall, McPhie and Co., Taylor and Co., Nesbit and Newman, William Moses. Commission Agents.—J. R. Harkiss and Co., Yeates Bros. and Co., F. Burt

**SOLICITORS.**—C. W. Hamilton, R. Dodd, C. H. B. Mackay, J. V. Herbert, Eden and Dods, M. J. O'Sullivan, C. Hennessy, L. F. Bernays, R. G. Wonderley, B. J. Beirne junr., L. W. Gloom.

**SADDLERS.**—McDonald and Quinn, W. Hamwood, A. Gaydon, M. O'Connell, Callaghan and Gilbert.

**BOOT FACTORIES.**—C. Rowbotham, Herries-street (late Rowbotham Bros.), P. Field.

**FURNITURE DEALER.**—J. Rowe, A. Davis, Dahlin and Thackeray.

**GUN AND LOCKSMITHS.**—O. Lippold, C. Fessler.

**WATCHMAKERS AND JEWELLERS.**—H. Walker, E. Blomgren, P. Chrissan, W. J. Snow, H. F. Smith.

BOOKSELLERS AND STATIONERS.—J. H. Robertson and Co., Ltd., Geo. Black, A. Provan and Co., J. E. Stone, L. Fitzpatrick, J. McDonald.

TIN PLATE WORKERS.—R. Filshie, James Paton, E. Smart, F. Hutchinson, Patridge and Co., T. R. Roberts, Geo. Katting, Syd Jubb.

BOOTMAKERS.—C. Mengel, C. T. Edwards, C. Rowbotham, P. Field, B. Virgin, W. Ewen, H. Stuart, A. E. Goodwin, F. Amos and Co., J. Dunn, N. P. Svenson, Andrew Schlüter.

SURGEONS.—Dr. E. Roberts, Dr. Falkner, Dr. Armstrong, Dr. Garde, Dr. McDonnell, Dr. Nolan, Dr. Elliott, Dr. Fitzpatrick. Surgeon Dentists—I. L. Hodgson, W. A. Noble, W. R. Hodgson, R. B. G. Rose, H. A. Boys, J. Stanley Nolan, J. Sunderland, W. Cran, Dr. Arnold E. Gibson, A. J. Coren.

PHOTOGRAPHERS.—M. Roggenkamp, E. Müller, J. Bain, W. E. Perroux.

REGISTRY OFFICE FOR SERVANTS.—Mrs. Ewen, T. A. Clarke.

FRUITERERS.—J. Tucker, T. Farnell, T. A. Clarke, R. Pember, H. Roessler, Mrs. Ewen, H. Higgins, T. J. Nihill, Geo. Marler, T. Pember, Miss O'Brien, A. R. Cameron, W. Sullivan.

NURSERY GARDENERS.—Anderson and Co., Wooldridge Bros., Henry Roessler, G. Searle.

TAILORS.—Queensland Woollen Company, J. H. Jones and Co., T. Hilless and Co., I. Abrahams, John A. Clark and Sons, B. Myers, W. A. Polglass, Harry New, Sydney Tailoring Company, W. O. V. Thompson.

CORDIAL MANUFACTURERS, &c.—M. L. Ross, P. MacNamara, F. and G. Hooper, J. Goggins, F. Fogarty, Campbell Bros., G. McKnight, Houston and Gorman.

PRINTERS.—W. H. Groom and Sons (*Toowoomba Chronicle* and *The Settler and South Queensland Pioneer*), Robinson, Tolmie and Co. (*Darling Downs Gazette*), J. Stone, J. McDonald, and J. H. Robertson and Co.

BAKERS AND CONFECTIONERS.—Lamb and Co., C. Newman, George Wall, Premier Bakery (T. W. Beer), J. Giles, Stoodley and Ireland, G. Hiron, Morrows Limited, Commonwealth Bakery Co. (Goldsworthy), J. M. Gill, Inwood and Neal, Pierce and Fox.

LOLITE MANUFACTURERS, &c.—G. Hiron, P. Greenbury, Morrows Limited, H. Higgins (Margaret-street), T. K. Lamb and Co.

BUILDERS AND CONTRACTORS.—R. T. Hodgen, W. Williamson, Broadfoot and Cooper, J. Renwick, H. Andrews, W. Trapp, D. Meisenholter, A. Davis and Co., W. T. Smith, D. Smith, F. O. Olsen, J. Lee, A. Mayes, G. Smith.

CYCLE AGENCIES.—Trevethan Bros., E. Clark, Johnston and Phillips (Massey-Harris), Miller Bros. (Komot), James Smith and Sons (Stearns).

SEWING MACHINES.—F. Hooy (Singer Company), O. H. Nicholls (Beale and Co., Limited).

FENCING MATERIAL DEPOTS.—Thos. Sims and Son, Hampson Bros., W. Williamson, W. Trapp and Mrs. Hartman.

FLOUR MILLS.—Dominion Flour Milling Co., Limited, Crisp, O'Brien and Co.

LIVERY STABLE PROPRIETOR.—D. Loch, G. Somerville.

LICENSED SURVEYORS.—J. E. Hamilton, G. A. E. Allom.

ARCHITECTS.—J. Marks and Son, W. Hodgen.

TIMBER MERCHANTS (with Steam Mills).—E. W. Pechey, Filshie, Broadfoot and Co., A. and D. Munro.

COACH BUILDERS.—Thomas Trevethan, Hurford Bros., O'Sullivan, Woimers, and A. Ellis.

CABINETMAKERS.—T. S. Burstow, Keogh and Co., Rosenstengel and Kleimeyer, A. Davis and Co.

UNDERTAKERS.—Rosenstengel and Kleimeyer, T. S. Burstow.

HAIRDRESSERS.—J. McKinney, O. Campbell, A. E. Hooper, Federal Hair-dressing Saloon (P. G. Hepgood), M. Jacobius, E. S. Roberts, A. Traub, W. D. Moran.

WHEELWRIGHTS AND BLACKSMITHS.—Frederick Robinson, J. P. Barlow, A. Ellis, M. Kilmartin, F. O'Reilly.

IRONMONGERS.—R. Aland, W. M. Tanner, H. G. Wyeth, Foster and Foster, Müller Bros.



SHOEING FORGES.—R. Snell and Oystigan, A. Ellis, F. Robinson.

CHEMISTS AND DRUGGISTS.—I. L. Hodgson, W. A. Noble, W. R. Hodgson, R. B. G. Ross.

FOUNDERS AND IRONMONGERS (with Steam Power).—Toowoomba Foundry Co., Limited.

MONUMENTAL STONE-CUTTING WORKS.—W. Bruce, Geo. Bailey, H. Wagner.

BUTCHERS.—Campbell Bros. and Co., Boland Bros. (Margaret-street and Newtown), Pobar Bros. (Gowrie-street, Mort Estate), J. Giles (Ruthven and James street), C. Warnecke, Commonwealth Butchering Co., Warnecke and Feueriegel and Co.

BREWERS.—Perkins and Co., Limited.

MALTSTERS.—Perkins and Co., O'Brien and Redwood

TANNERS.—P. Field, T. Hicks, Coonan Bros.

SOAP FACTORY.—F. and G. Hooper.

FISH AND OYSTER RESTAURANTS.—T. Farnell, R. Pember, D. Deller, G. Marler, Geo. Cole.

FELLMONGERS.—T. S. Hawkins.

NIGHTMEN.—J. Buchan, Toowoomba Sanitary Company.

TOBACCONISTS.—C. Campbell, T. Farnell, J. McKinney, J. H. Robertson and Co., Ltd., A. E. Hooper, L. Fitzpatrick, P. G. Hopgood, M. Jacobius, E. S. Roberts, W. Sullivan, Will Stevens, Geo. Black, W. D. Moran.

ACCOUNTANTS AND AUDITORS.—R. C. Laking, H. Symes, F. Burt, Annand and Leichaey, J. Melvin, L. Bartt, S. G. Stephens, Nesbit and Newman, and Co., Yeates Bros. and Co., Gerard Boyce.

BRA'S SOCIETY'S DEPOTS.—R. Aland, J. E. Stone.

BOARDING HOUSE.—F. Schaffer, Russell-street.

PRIVATE SCHOOLS.—Miss Pennie, Ivanhoe; Misses Mason and Billing, D. Horn, T. Joy, Downs School, Christian Brothers' School.

TEA ROOMS.—A. R. Cameron, T. K. Lamb, Geo. Cole.

## Pittsworth.

PITTSWORTH, the present terminus of the Beauraba Branch Railway, is situated in the centre of an important agricultural and pastoral district. It is 25 miles by road, in a W.S.W. direction from Toowoomba, and 36 miles by rail. Twenty years ago it formed a part of the Felton sheep run, owned by the late Mr. Jas. Tyson, and since the opening of the railway its progress has been rapid. It is surrounded by the farming settlements of Southbrook, Umbirom, Broxburn, Beauraba and Motley Scrubs, Springside, Gentleman's Seat, North Branch, Kincora, and Yarranlea. A large and increasing amount of cultivation is being carried on within the area of these settlements, the produce from which, together with sheep and wool from the outlying stations, keep the Beauraba Branch pretty busy. There is known to exist, all through the district, large deposits of excellent coal. The educational requirements of the district are provided for by seven State Schools and eight Provisional Schools, at which there is a large and increasing attendance. Wool is also brought from Goondiwindi and surrounding stations thereto into Pittsworth. Wool, &c., is taken to Pittsworth for transmission to the port of Brisbane from the following stations, viz.:—Yandilla, Condamine Plains, Kurrowah, Pine Creek, Lemon Tree, Brookstead, Tandawanna, Kyawonna, Brookfield, Yarrandine, Rossvale, Gillies', Porter's, North Branch, Balgowrie, Western Creek, and from a large number of small sheepowners. There is a considerable amount of settlement and a large quantity of first-class agricultural land at Back Creek, 30 miles west of Pittsworth. It is anticipated that the railway will be extended to that place in the near future. The mail coach leaves Pittsworth for Pine Creek twice a week, Sundays and Wednesdays, via Brookstead, Yandilla, and Millmerran, also running to Inglewood on Sundays. There is a nice building there, belonging to the Church of England denomination; the minister from Pittsworth officiates. Also, a new hotel, known as the Donville

Hotel, and is kept by Mr. T. Callaghan. The police station there is in charge of Mounted-constable Crampton. The township is growing fast. Population of Pittsworth, 800; census district, 11,000. Many new buildings have been lately erected, and others are in course of erection. Pine Creek, which is known as Turallin, is eight miles distant from Millmerran, and is also growing steadily. There is one hotel there, known as the Royal Oak, and is kept by Mr. P. J. Bolger, in conjunction with a store. There is also a store and butcher's shop, kept by Mr. J. Moloney. Mrs. J. Moloney is postmistress at the latter, and Mr. E. Walpole is postmaster at the former township. Mr. J. Johnson runs a coach bi-weekly to Millmerran, leaving Pittsworth on Tuesday and Saturday mornings. The mails close for Toowoomba and Brisbane Mondays, Tuesdays, Thursdays, Fridays, Saturdays, at 6.35 a.m., and on Wednesdays at 6.5 p.m. and 1 p.m., and arrives Mondays, Tuesdays, Thursdays, Fridays, Saturdays, at 4.10 p.m., Wednesdays 12.35. and 8.25 p.m.

#### Government Officials.

ACTING CLERK OF PETTY SESSIONS, ELECTORAL REGISTRAR AND INSPECTOR SHOPS AND FACTORIES.—Acting-Sergeant Knox. Police—Acting-Sergeant Knox, Mounted-constable Kingsford.

POST AND TELEGRAPH MASTER, SAVINGS BANK OFFICER, AND ASSISTANT DISTRICT REGISTRAR.—Wm. Gargett.

STATION MASTER.—Joe Wrightson.

LOCAL JUSTICES OF THE PEACE.—Wm. Broeklebank, D. Mackintosh, James Porter, A. E. Porter, P. Connor, J. Wiemers, F. A. Gore, C. R. Gore, J. Moloney, John Sullivan, John Von Fein, D. McE. Hunter, Robt. Wilson, S. F. Clarke, J. J. Daniel, E. Walpole, W. Pierce, F. T. Trimble, A. J. Harvey, W. Bailey, T. Mahony, J. Connor, B. Stuart, J. Mackintosh C. E. Knust.

#### Ecclesiastical.

CHURCH OF ENGLAND.—Rev. W. S. Marshall and Rev. H. R. Phillpotts.

CHURCH OF ROME.—Revs. Fathers Castles, Burton, Lane, and Fouhy visit.

WESLEYAN.—Rev. T. Brassington.

LUTHERAN.—Rev. Holtermann.

SALVATION ARMY.

#### Public Institutions.

STATE SCHOOL.—G. V. Le Vaux, Head Teacher; Miss Martin, Assistant; three pupil teachers. Average attendance, 175.

RACECOURSE.—Secretary to Trustees, Wm. Green.

CRICKET CLUB.—Pittsworth C.C.: Secretary, H. T. Macfarlane, Junr.; Federal C.C.: Secretary, Robert Heath.

COUSING CLUB.—Secretary, S. Willson.

TENNIS AND CROQUET CLUB.—Secretary, Rev. H. R. Phillpotts. Assistant Secretary: H. T. Macfarlane.

PITTSWORTH MUSICAL UNION.—Secretary, T. F. Hall.

CEILARDS.—John Schmidt, C. H. Hartmann, H. Loveday, G. J. Allport.

CEMETERY.—Trustees, F. West, J. Trott, G. Stump, J. J. Daniels, P. Connor; Secretary, G. J. Allport.

W. C. T. UNION.—Secretary: Miss Neale.

CHRISTIAN ENDEAVOUR SOCIETY.

REGATILES.—Secretary, S. Holmes. Meetings—Saturday next to full moon.

PITTSWORTH MASONIC, S.C.—Secretary, W. Stewart. Meetings—Thursday nearest to full moon.

PITTSWORTH P.A. AND H. SOCIETY.—President, J. J. Daniel; Secretary, O. Longland.

SCHOOL OF ARTS.—Secretary, O. Longland.

BEAUARABA MASONIC, E.C.—Secretary, Wm. Broeklebank. Meetings—Friday nearest to full moon.

PROTESTANT ALLIANCE.—Secretary, S. Willson. Meetings—every fourth Thursday.

H.A.C.B.S.—Secretary, J. D. Lynch. Meets every fourth Monday.

G.U.C.O.F.—Secretary, G. Luscombe.

**Business Directory.**

**BANKS.**—Queensland National Bank—Manager, B. Stuart; Accountant, J. P. Atkinson. Union Bank—Manager, F. T. Trimble; Accountant, C. F. Quinnell.  
**PRODUCE MERCHANTS, AND STOREKEEPERS.**—F. Marwedel and Co., C. Lindenberg, Willson & Co., A. Jeanneret.

**TEA MERCHANT.**—A. J. Harvey.

**SEEDSMEN.**—Rowbotham Bros., A. J. Harvey, Marwedel and Co., Peter Field.

**FURNITURE DEALER.**—W. P. Copp.

**SKIN AND HIDE BUYERS.**—F. Marwedel & Co.

**CHEMIST AND DENTIST.**—T. F. Hall, Ph.C.

**ASSEMBLY ROOMS.**—Lessee, E. Everingham.

**HAIRDRESSERS.**—H. Wiemers, W. T. Star, R. Heath.

**IRONMONGERS.**—W. P. Copp, F. Marwedel and Co., C. Lindenberg, Willson & Co.

**TOBACCONISTS.**—H. Wiemers, E. Addicott, R. Heath, G. T. Young, W. T. Star.

**MEDICAL MAN.**—Dr. Edmonds.

**HOTELS.**—Belurataba Hotel, M. Bowden; Royal, M. J. Riley; Railway, T. Mullins; Union, J. Barrett; Grand, P. Gentle; Club, J. Hoare; Imperial, Geo. A. Moore.

**PAINTER.**—E. J. Chilton.

**SIGNWRITER.**—E. J. Chilton.

**GALVANIZED IRON WORKERS.**—W. P. Copp, Keefer Bros., Stewart and Mines.

**BUTCHERS.**—Barry and Dore, T. M. Pitt, T. Donovan.

**FRUITERERS.**—Low Yick, R. Heath, T. Tozer, Mrs. Adames, J. Clutterbuck.

**AUCTIONEERS.**—B. W. N. Yorston, Scholefield and Godsall, A. H. Martin, Yeates Bros. & Co.

**WATCHMAKER.**—H. Baxter, A. Jeanneret.

**FANCY GOODS.**—H. Baxter, E. Addicott, G. T. Young, J. Houston.

**BOOTMAKERS.**—Rowbotham Bros., Peter Field.

**NEWS AGENTS.**—G. T. Young, R. Heath, J. Houston, H. Weimers.

**SADDLERS.**—J. Whittle, P. Dore, T. Moloney.

**DRAPERS.**—Marwedel and Co., Donnellan and Co., T. K. Lamb, Overell and Co.

**BLACKSMITHS.**—Oliver Harding, T. J. Hill, James Box.

**CARPENTERS AND BUILDERS.**—W. P. Copp, W. E. Postill, O. W. Arnold.

**WHEELWRIGHTS.**—James Box, O. Harding, T. J. Hill.

**BAKERS.**—T. Ryan, D. A. Gallagher, J. W. Keefer.

**CARPENTERS, JOINERS, AND CABINETMAKERS.**—W. P. Copp, W. E. Postill.

**CORDIAL AND AERATED WATER MANUFACTURERS.**—J. C. Mathews.

**COMMISSION AGENTS.**—F. Marwedel and Co., Scholefield and Godsall, B. W. N. Yorston, H. Moss, A. H. Martin.

**PUSLINCH DAIRYING COMPANY.**—Manager, W. T. D. Yonge.

**PITTSWORTH DAIRY COMPANY.**—Secretary, G. B. V. Tillett.

**IMPLEMENT WAREHOUSES.**—C. Lindenberg, F. Marwedel and Co., Scholefield and Godsall, Silverwood Co.

**DRAYMEN.**—E. Addicott, F. Brawley, C. Droughton.

**FORWARDING AGENTS.**—F. Marwedel and Co., B. W. N. Yorston, Kennard & Co.

**DRESSMAKERS.**—Miss Scanlon, Miss McIntosh, Mrs. Corbett, Mrs. J. Keag, Miss Brady.

**MUSIC TEACHERS.**—Miss Ryan, Miss M. Joyce, Miss Le Vaux.

**RESTAURANTS.**—J. W. Keefer, Mrs. Adames.

**BICYCLE DEPOTS.**—H. Weimers, Stewart and Mines.

**TINSMITHS.**—Keefer Bros., Stewart and Mines.

**TAILOR.**—Jas. Brady.

**BROOM FACTORY.**—A. Poore.

**UNDERTAKER.**—W. P. Copp.

**LAUNDRESSES.**—Mrs. Gray, Mrs. Munro, Mrs. D. Boyes, Mrs. Farrington, Mrs. Bougoure.

**TIMBER YARDS.**—J. W. Evans, A. Rickert.

**NEWSPAPER.**—"Sentinel," weekly (Saturday).

**SOLICITORS.**—C. Longland, H. T. Macfarlane Junr.



## Millmerran.

**MILLMERRAN** is a pastoral township on the Back Creek, 165 miles west from Brisbane, 28 from Pittsworth, 7 from Yandilla, and 8 from Pine Creek (Turallin).

Population of district about 300.

Coaches leave Pittsworth every Wednesday at 7 a.m. and Sunday at 5 a.m., returning Monday at 2 p.m. and Friday at 7 a.m. A mail coach leaves Pittsworth via Millmerran once a week for Inglewood. It is anticipated that the railway will be extended to Millmerran shortly, as the survey has been completed. Telephone communication is now established, thus bringing the place in closer touch with the Toowoomba and Brisbane markets. There is a considerable amount of settlement, and a large quantity of first-class agricultural land at Back Creek. The village settlement at Koorongara, 18 miles south of Millmerran, is steadily increasing, and has now a bi-weekly mail service with the latter place. In the surrounding district, agriculture is making rapid strides.

### Government Officials.

**LOCAL JUSTICES OF THE PEACE.**—F. A. Gore, G. Gore, J. Maloney, W. Pierce, E. Walpole.

**POLICE STATION.**—Officer in charge, Constable Edward Crampton.

### Ecclesiastical.

**CHURCH OF ENGLAND.**—Revs. W. S. Marshall and H. Phillpotts.

### Public Institutions.

**PROVISIONAL SCHOOL, No. 176.**—H. L. Walker, Head Teacher. Attendance, 23.  
**PROVISIONAL SCHOOL, No. 785.**—Teacher, M. Walpole. Attendance, 16.

**POST OFFICE.**—Postmaster—E. Walpole.

**RACE CLUB—Millmerran Race Club.**—President—E. J. Metzalf; Vice-President—R. Grieves; Treasurer—G. Elborne; Secretary—John O'Neill; Committee—M. Hegarty, R. Grieve, Geo. Summers, senr., Geo. Summers, junr., G. Elborne, J. Walpole, J. Jones, J. Conway, Thos. Callaghan, C. Keefer.

**CEMETERY.**—Trustee—G. Elborne, J. P. Purcell, E. Walpole, J. Murphy.

### Business Directory.

**STOREKEEPER.**—E. Walpole.

**SADDLER.**—F. Gillespie.

**HOTELKEEPER.**—Chas. Thomas (Donville Hotel).

**BUTCHER.**—E. Walpole.

**TIMBER MERCHANTS.**—Mabbett and Silver.

**CARPENTERS AND BUILDERS.**—Silver and Mabbett.

**DRESSMAKER.**—Mrs. Schuamberg.

**INSURANCE AGENT.**—E. Walpole (South British).

**CHEESE FACTORY.**—Geo. Trott.

**BLACKSMITH.**—J. P. Purcell.

**BOOT AND SHOEMAKER.**—Thos. Wm. Thompson.

## Turallin.

**A PASTORAL** township, on the Darling Downs, 29 miles from Pittsworth, on the main stock route to New South Wales, and 10 miles from Yandilla. Population of the district about 340. It has a mail coach service on Wednesdays and Sundays from Pittsworth, leaving Turallin on Mondays and Fridays, via Millmerran, Yandilla, and Brookstead, for Pittsworth; also a private coach, run by Mr. J. Johnston, on Saturdays and Tuesdays, in time to catch the mail train to Brisbane, returning Sundays and Wednesdays.

It is understood that a branch of the railway line will be extended to Turallin in a short time, as it is the most direct and cheapest route, and in touch with the New South Wales traffic.

There is a large quantity of first-class land surrounding Turallin, consequently farming is making rapid strides about here.

A mail service is received here from Dalby, Goondiwindi, Yaggabone Junction, Dunmore, Western Creek.

LOCAL JUSTICES OF THE PEACE.—W. Pierce, F. A. Gore, J. Moloney, E. Walpole.

CHURCHES.—Church of England—W. S. Marshall. Catholic Church—Rev. J. Horan and Father Potter.

PROVISIONAL SCHOOL.—George Cooke, head teacher; attendance, 28.

STOREKEEPERS.—P. J. Bolger, J. Maloney.

HOTELKEEPER.—P. J. Bolger.

BUTCHER.—J. Maloney.

SAW MILLS.—Western Creek (C. Crutzman, proprietor).

BLACKSMITH.—J. P. Purcell.

CARPENTER.—T. Curry.

DRESSMAKER.—Mrs. G. Ezzy.

—o—

## Leyburn.

**A** PASTORAL township on the Darling Downs, 42 miles from Toowoomba, 28 miles from Cambooya Railway Station, 36 miles from Warwick, and 110 miles from Goondiwindi. Has a mail running three times a week to and from Clifton, and once a week to and from Warwick, and twice a week from Yandilla. This town is in telephonic communication with Ellangowan, Tumminville, Yandilla, Millmerran, Condamine Plains, Kurrawah, and Cecil Plains, also in telegraphic and telephonic communication with Warwick, and telephone to Pratten. The population of the district is about 500.

The following stations are the nearest to Leyburn:—

Ellangowan, E.S. and A.O. Bank ..	distant 7 miles
Talgul and Canal Creek, Queensland Investment Land Mortgage Co., Brisbane; V. Deshon ..	distant 13 miles.
Balgownie (selection) Mrs. Hogarth ..	14 "
Felton, Greenaway and Son ..	16 "
Stonchengo, Allan Baker ..	18 "
Yandilla, Gore and Co. ..	23 "
Tumminville, Gore and Co. ..	12 "

Police Magistrate of Warwick visits Leyburn.

ACTING CLERK PETTY SESSIONS.—Constable (1st class) O'Sullivan.

MAGISTRATES—James Mahoney, J. D. Harris. Magistrates authorised to consent to the marriage of minors—J. C. Snell in the Toowoomba Police District), and J. Macandrew, Police District of Inglewood.

REGISTRAR OF BIRTHS AND DEATHS, also, agent for Colonial Mutual Assurance Society, Ltd., James Mahoney.

POSTMASTER, &c.—J. D. Harris.

PRIMARY SCHOOL (No. 70).—F. Johns and one Pupil Teacher.

POUNDKEEPER.—J. H. Batham.

### Business Directory.

BOOTMAKER.—F. Buttner.

BUTCHER.—J. Tighe.

HOTELKEEPERS.—A. Spiers, J. H. Batham.

STOREKEEPER.—James Mahoney.

CARPENTER.—William Lewis.

### Ecclesiastical.

CHURCHES.—St. Augustine—Rev. Marshall and H. Phillips.

CATHOLIC CHAPEL.—Rev. Father Rotter visits.

## Crow's Nest.

**CROW'S NEST** (native name Dambagoondammie, which, in the Cooyar dialect, means a general crossing place, "alluding to the track across the creek where the blacks crossed from the Main Range to the lower valleys"), is situated 30 miles north of Toowoomba, on the eastern slope of the Main Range. It was surveyed as a township in the year 1876, by Mr. de Lissar. At this time only a few persons had selected land, the pioneers being C. Jansen, J. T. Littleton, J. Johnson, W. L. Mitchell, C. Barnes, J. Barnes, M. Gleeson, P. Skelly, J. Gould, G. Loveday, and Steve Eagen. Since those early days every bit of available land has been taken up. It has one of the best timbered districts in the colony—pine, blackbutt, stringybark, turpentine, ironbark, and other timbers being very plentiful, and growing to a great size. There is some splendid agricultural land, consisting of rich scrub and forest land, over 300 selections have been taken up in the parishes of Crow's Nest and Djuan, and 40 selections taken up in the parish of Andurumba, resumed part of Eskdale run, about six miles from Crow's Nest, but the greatest and best portions are held by the neighbouring mill proprietors, and at present are only used for timber purposes. Part of the Pinelands Estate, three miles from Crow's Nest, has been purchased by the Government, and cut up into farms, ranging from 70 to 100 acres, 38 blocks out of a total of 40 have been selected, and nearly the whole of the selectors are busily engaged felling scrub and doing other necessary improvements. Tin and gold have been found in small quantities a few miles from the township. Twenty years ago a mail by horse once a week was sufficient to meet the requirements of the district, at present a train runs once a day from Toowoomba on Mondays, Wednesdays, and Fridays, and twice during Tuesdays, Thursdays, and Saturdays. A mail by horse leaves Crow's Nest for Bergen, via Whichello and Plainby, at 2 o'clock every Tuesday, Thursday, and Saturday. Bergen is 13 miles from Crow's Nest in a westerly direction. A mail by horse also leaves Crow's Nest at 2 p.m. every Tuesday and Saturday for Emu Creek cattle station, via Glenaven, Djuan, and Bumm Bumm. There are three cattle stations adjoining the district. Emu Creek, 15 miles to the north, owned by P. McKillop, Esq., of Victoria; manager, Mr. J. Patch. Nukeninda, 18 miles N.E., W. Thorn and Sons owners; manager, Mr. S. Thorn. Eskdale, 15 miles east, Lord Bros. owners; manager, Mr. E. Lord. Pechey's sawmill is three miles south of Crow's Nest.

**PUBLIC BUILDINGS.**—Court House, Police Barracks, Railway Station Buildings, Telegraph and Post Office.

**CHURCHES.**—Methodist Church—Rev. C. Wesley. Roman Catholic—Revs. Fouhy, Lane, Burton, and Cashman. Church of England (service held fortnightly). Salvation Army Barracks.

**SCHOOLS IN THE POLICE DISTRICT OF CROW'S NEST.**—State Schools—Crow's Nest—J. E. Lane, Head Teacher; T. Gleeson and Maggie Lalor, Pupil Teachers; No. on roll, 96. Merritt's Creek—W. Hebden, Head Teacher; No. on roll, 70. Gomorrion—P. Guerin, Head Teacher; P. Guerin, junr., Pupil Teacher; No. on roll, 80. Provisional Schools—Plainby—J. H. Littleton, Teacher; No. on roll, 36. Djuan—E. T. Littleton, Teacher; No. on roll, 43. Pechey—W. Guymer, Teacher; No. on roll, 22. Glenaven—Holden Browne, Teacher; No. on roll, 25. Bergen—A. T. Littleton, Head Teacher; Grace E. Swain, Assistant Teacher; No. on roll, 77. Ravensbourne—J. McGeevor, Teacher; No. on roll, 25. Perseverance—P. Frawley, Teacher; No. on roll, 26. Whichello—Wm. Gleeson, Teacher; No. on roll, 33. Moss View—Mrs. Hunt, Teacher; No. on roll, 18.

**STATION MASTER, TELEGRAPH OPERATOR, AND POSTMASTER.**—A. Martin; Porter, J. Lalor; Engine-cleaner, Frank Littleton.

**STOREKEEPERS.**—J. T. Littleton, Williams Bros., J. White, P. A. Guy.

**DRAPERS.**—A. H. Williams, Mrs. Colethorpe, J. T. Littleton, J. White.

**BUTCHERS.**—J. T. Littleton, Williams Bros., L. Greenalade.

**HOTELKEEPER.**—Royal Hotel, Matthew Gleeson; Commercial, C. Aldridge.

**BLACKSMITHS.**—J. Gould, Blinco Bros., E. Schum.

**CARPENTERS.**—Thomas Askin, A. Colthorpe, W. Gunter.

**SADDLE AND HARNESS MAKER.**—O. Wallace.



BARBER.—Johnson.  
 BOOTMAKER.—C. Gillam.  
 AUCTIONEER.—J. J. Connolly.  
 SAW MILLS.—Blinco Bros.  
 GARDENERS.—T. E. Loveday, C. Barnes, J. Barnes, W. Barnes, F. Greenslade.  
 BOARDING HOUSE.—George Hains.  
 BAKER, CONFECTIONER, AND FRUITERER.—Mrs. Greenslade.  
 WOOLCLASSER.—O. H. Sutcliffe.  
 LOCAL MAGISTRATES.—J. T. Littleton, E. W. Pochey, W. Wilcox, J. Cleary, T. McGrath, H. Graham, W. J. Case, J. White.  
 MAGISTRATE AUTHORISED TO CONSENT TO THE MARRIAGE OF MINORS.—J. T. Littleton.  
 POLICE FORCE.—Senior-constable Stewart and one Tracker; Clerk of Petty Sessions, Senior-constable Stewart.  
 POUNDKEEPER AND BAILIFF.—J. Brass.

#### Societies.

CROW'S NEST CRICKET CLUB.—President—Thomas J. Williams; Captain—J. H. Littleton; Secretary—A. H. Williams.  
 CROW'S NEST JOCKEY CLUB.—Secretary—James Gleeson; Treasurer—M. Gleeson.  
 TRUSTEES CROW'S NEST RECREATION AND RACECOURSE RESERVE.—Chairman—J. Maddern; Secretary—J. H. Littleton; Treasurer—M. Gleeson; T. J. Williams and J. Gleeson.  
 CROW'S NEST PROGRESS ASSOCIATION.—President—J. T. Littleton; Vice-Presidents—Matthew Gleeson, J. H. Littleton, and S. Jackson; Secretary—James Gleeson.  
 CROW'S NEST AGRICULTURAL AND HORTICULTURAL SOCIETY.—President—J. T. Littleton; Vice-Presidents—Thomas J. Williams and F. Smith; Secretary—James Gleeson; Treasurer—N. White; Committee—F. A. Mitchell, J. Nolan, W. Smith, H. Smallbone, S. Jackson, L. Ward, J. H. Littleton, R. Woodrow, E. Pierce, T. Gleeson, J. Crook, F. Greenslade.  
 CROW'S NEST BRASS BAND.—Leader—Norman White.

### Clifton.

**T**HIS rising and progressive town is a central position on the Downs, and is on the main line of railway to Warwick. It is surrounded with the finest agricultural land in Australia, and the official returns of agricultural produce sent by rail supply abundant evidence of the productiveness of the soil. It has several large stores, a number of well managed hotels, some of them two-storey buildings, Post and Telegraph Offices, State school, School of Arts, churches, Divisional Board Hall, Masonic Hall, and a number of private residences, some of them with well-laid out gardens. The trade of the town is considerable, and is steadily increasing. The bulk of the land surrounding the town is in the hands of *bona-fide* selectors, and farming, combined with grazing, is carried on with success and profit.

CLIFTON DISTRICT COUNCIL BOARD.—Chairman—J. Collins; Members—J. Keleher, J. W. Armstrong, J. Logan, G. C. Clark, B. McGovern, J. Bourke, J. Gallagher; C. Y. Gillam; Clerk and Inspector—H. Mott; Auditors—Jas. T. Provan and D. O'Leary.

POST AND TELEGRAPH MISTRESS.—Mrs. W. Pegus.  
 STATION MASTER.—O. Freeman.  
 BANKS.—Australian Joint Stock—Manager, A. F. Jenkins; Queensland National—Manager, P. J. Dalton.  
 MASONIC LODGE.—Master, E. Chatwood; Secretary—J. R. Smith.  
 HIBERNIAN A.C.B. SOCIETY.—Secretary, J. P. Connolly.  
 PROTESTANT ALLIANCE LODGE.—Secretary, J. C. Gillam.  
 SCHOOL OF ARTS.—President, J. Logan.  
 STATE SCHOOL.—Head Teacher, W. Beer.

**CHURCHES.**—Church of England, Presbyterian Church, Roman Catholic Church, Methodist Church.

**STOREKEEPERS.**—J. Logan, John Mowen, Warren and Co., H. Dean, Pigott and Co., H. Von Alpin, W. Cunningham.

**TINSMITHS.**—E. Chatwood.

**TIMBER YARDS.**—A. Morton.

**HOTELKEEPERS.**—John Hurley (Clifton Arms), E. Gallagher (Australian Hotel), J. R. Smith (Club Hotel); John Stapleton (Royal Hotel).

**BUTCHERS.**—John Mowen, H. Stewart, G. Walker.

**BLACKSMITHS.**—E. Marshall, J. Imhoff, J. O. Gillam.

**SADDLERS.**—D. Twomey, J. Hackett, Wieneke and Corbett.

**BAKER.**—J. P. Connolly.

**DRESSMAKERS.**—Mrs. Cunningham, Miss Von Alpin, Miss Lind.

**BOOTMAKERS.**—Rowbotham Bros.

**COMMISSION AGENTS.**—Wallcott and Co., P. J. McCauley, Denham Bros., J. Stewart and Co., Clark and Hurley.

**BOOKSELLERS.**—Provan and Co.

**CHEMIST.**—W. Just.

**TOBACCONISTS.**—Provan and Co., S. J. Muir, R. W. Macey.

**REFRESHMENT ROOMS.**—Mrs. M'Gee.

**CABINET MAKER.**—W. R. Burgess.

**CORDIAL MANUFACTURER.**—W. Jenkins.

**PAINTER.**—A. Chatwood, W. J. Hais.

**BUILDERS AND CONTRACTORS.**—J. C. Olsen, A. Morton, S. J. Muir, J. Arnold, C. Glover.

**SOLICITOR.**—P. Paul.

**NEWSPAPER.**—"Clifton Despatch," published every Saturday Morning.

**MACHINERY DEPOT.**—M'Cormick (F. Anderson), Deering (E. Chatwood), Massey-Harris (Clark and Hurley), Osborne (J. Logan).

—o—

## Allora.

**D**ALRYMPLE CREEK takes its rise from the western slopes of the Main Range, north of Cunningham's Gap, and empties into the Condamine, a short distance below West Talgai head station, in length about 49 miles. Dalrymple Creek was named after Ernest Elphinstone Dalrymple, Esq., he being the first squatter that settled on Goomburra. Mr. Dalrymple disposed of it to the Rosenthal Company for the small sum of £350 in the year 1844, and the late and much respected John Denchar was placed in charge. The company sold it to Patrick Leslie, Esq., in 1847, for the sum of £1400. It was subsequently sold on behalf of Mr. Leslie, by Messrs. Mort and Company, in the year 1855, to Mr. F. Tooth, of Sydney, with 21,000 sheep, at 21s. 6d. per head, and 50s. per head for cattle, land taken at cost price, stores, &c., at valuation, amounting in all to £39,000.

Allora, the town proper, is situated on the south side of Dalrymple Creek. The soil is classed as rich, black soil, with a depth of from 4 to 20 feet. Good water is procurable at a depth of from 33 to 36 feet. During the last few years the town has made rapid progress, and some large and creditable buildings have been erected. Much of the surrounding land was resumed by the Government from the owner of Goomburra, and sold in small farms. It is now peopled by a sturdy class of farmers, who are cultivating the most of it, and are fairly prosperous. Wheat is largely grown, and, in favourable seasons, some magnificent returns are obtained. Maize and lucerne are also extensively cultivated, and heavy crops are the rule.

The population of Allora at the census of 1891 was 969, now about 1200.

Allora is a municipality, which is well managed by the local aldermen, and the revenue judiciously expended. A branch line of railway constructed under the provisions of the Railway Guarantee Act connects the town with the main line at Hendon.

**CHURCHES.**—Church of England—Rev. C. Kingsley Cole; Presbyterian Church—Rev. J. Smiley; Roman Catholic Church—Rev. J. J. Horan (Warwick); Wesleyan Church—Rev. E. Youngman (Warwick); Mr. T. M. Taylor, Home Missionary, Allora.

**MUNICIPAL COUNCIL.**—Mayor—J. C. Kennedy; Aldermen—Andrew Gordon, H. Ludgate, F. H. Kates, O. Wright, W. Deacon, J. Graham, James Dean, Robt. Cooke; Town Clerk—J. Stay, Auditors—P. Donovan and A. McMillan; Ranger—J. Dougall.

**STATE SCHOOL.**—Mr. R. L. Jackson, head teacher; Mr. J. Burge, and Miss S. Sproul assistants; J. Bourne, M. Donovan, and E. Stay, pupil teachers. Children on roll—114 boys and 118 girls; total, 232; average attendance, 210.

**POLICE MAGISTRATE.**—J. G. McDonald visits from Warwick.

**POLICE.**—Sergeant Gunn, Constable Cramb.

**JUSTICES OF THE PEACE.**—G. C. Clark, R. Cooke, T. Kennedy, J. C. Snell, W. B. Slade, T. Grimes, W. Deacon, J. Logan, J. Collins, H. Mott, A. Gordon, P. Donovan, J. Dougall, H. Bailey, N. P. Jorgensen, J. H. Dickey, James Dean, John Gillam, John Gilmore, J. O. Kennedy, W. Ernst, Allen Simpson, J. McLean Cousin, T. O. Davies, H. Ludgate, W. Whitman, J. Holmes.

**POLICE COURT.**—Sergeant D. E. Gunn, Acting C.P.S., Registrar of Small Debts Court, and Electoral Registrar.

**POUNDKEEPER.**—James Stewart.

**BANKS.**—Australian Joint Stock Bank (estab. 1879)—J. H. Dickey, Manager Queensland National Bank, T. C. Davies, Manager.

**ASSOCIATION.**—Central Downs Agricultural and Horticultural Association.—President—G. C. Clark; Vice-Presidents—W. Deacon, F. W. Donkin, F. H. Kates, T. Kennedy, T. C. Davies, A. Dowling; Secretary—J. H. Buxton; Treasurer—J. H. Dickey; Committee—J. Kelly, P. Donovan, C. Bourne, M. Rickert, J. Nemeth, A. Rickert, G. Moulday, W. J. Abernethy, J. Gilmore, M. Geaney, H. Weynand, J. C. Kennedy, G. Tickle, G. Webb, E. Cowley, J. Dougall, C. Y. Gillam, C. Hardwick, H. Imhoff, F. R. Kilmister.

**FRIENDLY SOCIETIES.**—Oddfellows, M.U.I.O.O.F.—Secretary, J. A. Roush. Meetings held every fortnight (on Monday).

**PROTESTANT ALLIANCE.**—“Star of Allora.”—Secretary, R. Williams. Meetings held Thursday on or before full moon.

**ST. KEVIN'S BRANCH H.A.C.B. SOCIETY.**—Secretary, K. Dank. Meetings held Thursday on or before full moon.

**ORANGE LODGE.**—“Royal Purple Heart.”—Secretary, W. Cameron. Meetings held Saturday on or before the full moon.

**HOPE MASONIC LODGE, 2419, E.C.**—W.M., J. A. Shepperd, Meetings held Friday on or before full moon.

**CHRISTIAN ENDEAVOUR TENNIS CLUB.**—Secretary, Mr. W. A. Dean.

**ALLORA TENNIS CLUB.**—Secretary, J. Burge.

**INSTITUTION.**—School of Arts (estab. 1872)—President, W. Deacon; Vice-President—T. C. Davies; Treasurer—H. Ludgate; Secretary—J. H. Buxton; Committee—J. H. Buxton, T. C. Davies, H. Webber, M. O'Connor, F. R. Kilmister, J. H. Dickey, J. Dean, J. Nemeth.

**VICTORIA INSTITUTE.**—President, Rev. C. K. Cole; Treasurer, R. Williams Secretary, Miss M. Erhardt.

**PRESBYTERIAN BAND OF HOPE.**—President—Rev. J. Smiley; Treasurer—John Birkett.

**DARLING DOWNS COURSEING CLUB.**—Patron, F. Kates, M.L.A.; President, W. B. Slade; Vice-Presidents, A. Dowling, W. Deacon, G. C. Clark, Father Potter, F. H. Kates, F. R. Kilmister, and H. Masson; Secretary, H. G. Deacon; committee of 17 members.

**ALLORA JOCKEY CLUB.**—President—F. Kates, M.L.A.; Vice-President—R. Cooke; Secretary—F. Beaz Whitman.

**CEMETERY COMMITTEE.**—W. Deacon, R. Cooke, J. Dean, J. Nemeth, Thos. Kennedy, J. Dougall, T. C. Davies; Secretary—J. Stay.



ASSISTANT DISTRICT REGISTRAR—for Births, Marriages and Deaths.—Mrs. Gwynne.

POST OFFICE, &c.—H. Jeffries; J. Helms, assistant.

**Business Directory.**

- CONTRACTORS—J. Sharp, W. Leggatt, H. W. Stay.  
 BAKERS.—H. Reppel, P. Rooney.  
 BUTCHERS.—Gordon Bros., Holmes Bros., H. James Wilson.  
 SURGEON.—F. Pain.  
 CARPENTERS AND JOINERS.—A. McMillan, J. Sharp, W. Leggatt, H. Webber,  
 T. Flynn, W. H. Stay, J. McMillan, C. Dank, D. Stodart.  
 CORDIAL MANUFACTURER.—E. Holmes.  
 BOARDING HOUSES.—H. Reppel, Mrs. Erhardt, Mrs. Stallman, Mrs. Stoddart.  
 FRUITERERS.—H. Reppel, Mrs. D. Holmes, P. Rooney, A. J. White.  
 BLACKSMITHS.—C. Wright, H. Weynand, A. Lumsden.  
 STOREKEEPERS.—W. Whitman and Son, W. Deacon, Barnes and Co., J. Hyslop,  
 Mrs. D. Holmes, P. Rooney.  
 ALLORA CREAMERY COMPANY.—Secretary, P. Donovan.  
 INNKEEPERS.—F. B. Kilminster (Commercial), W. Lambley (Tattersall's),  
 J. J. Lydon (Royal), B. Gordon (Princess of Wales), H. Masson (Club), J. Jackson  
 (Railway).  
 INSURANCE AGENTS.—Fire—W. Deacon (New Zealand), W. Whitman, (Manchester), Kennedy Bros. (Royal, Alliance, Atlas), Barnes and Co. (South British, The Caledonian), J. Hyslop (National), J. Stay (United), I. Holmes (Victoria) H. Buxton (Liverpool, London and Globe), P. Donovan (London and Lancashire).  
 Life—P. Donovan (Colonial Mutual), J. Dean (City Mutual).  
 SADDLERS.—Nemeth Bros., W. Burgo, C. Williams, J. A. Roush.  
 STEAM FLOUR MILLS.—Kennedy Bros., Kates and Co.  
 TIMBER YARDS.—J. Sharp, W. Leggatt, H. W. Stay.  
 WHEELWRIGHTS.—H. Weynand, C. Wright.  
 AUCTIONEERS.—J. H. Buxton, P. Donovan.  
 NURSERYMAN AND FRUITGROWER.—Geo. Moulday.  
 CHEMIST AND DENTIST.—F. W. Clarke.  
 UNDERTAKER.—H. W. Stay.  
 WATCHMAKER.—R. Williams, Appel Bros.  
 PLUMBERS.—J. Sharp, W. Leggatt.  
 NEWSPAPER.—*Allora Guardian*, J. E. Harvey, proprietor.  
 BOOTMAKERS.—T. Wright, Rowbotham Bros.  
 ACCOUNTANT AND AGENT.—P. Donovan.  
 TAILOR.—A. D. Siebenhausen.  
 BARBERS.—T. Wright, H. Reppel.  
 SOLICITOR.—G. V. Jenkins.  
 NEWS AGENTS.—W. Deacon, Barnes & Co., Kennedy Bros., Jas. T. Provan & Co.

**Warwick.**

ON the Condamine, about 30 miles from its source in the Killarney Mountains, is the centre of one of the most important agricultural districts in Queensland. It occupies a pleasant and healthy site, commanding a distant view of the Main Range, and almost surrounded by the river on which it is situated. The streets are broad, well formed, and remarkably clean. Two public squares, occupying a central position, are tastefully laid out and planted with flowers, ornamental trees, large rose beds, and shrubs. Warwick contains many handsome and substantial public buildings, mostly of stone, of which a plentiful supply is obtainable in the neighbourhood. There are four churches—Anglican, Roman Catholic, Wesleyan, and Presbyterian—all built of stone; also, Salvation Army barracks. There are four banks—the Australian Joint Stock Bank, the Bank of New South Wales, the Queensland National Bank, and the Royal Bank. The Go-

vernment buildings are all of a substantial character, as also is the Town Hall. The Post Office is a very handsome building, and the new Police Station is also quite in keeping with the progress of the town. Two local newspapers circulate (the *Argus* and the *Warwick Examiner and Times*, bi-weekly), amongst the inhabitants of the town and district. These journals are conducted with judgment and skill, and exhibit a fair amount of literary ability, and may fairly claim a good rank amongst the provincial newspapers in Queensland. Perhaps no town in Queensland has suffered to such an extent from the evils of land monopoly as Warwick. In justice to the townspeople, it must be stated that they struggled manfully against the inroads of squatterdom. These struggles, however, availed only to a slight extent against the squatter, aided as he was by corrupt administration and time-serving officials. Warwick at the present day is actually hemmed in by extensive private holdings, yielding moderate return to the proprietors and the minimum of revenue to the colony. The holders of these estates are now finding it convenient to subdivide and sell to selectors and farmers. Of late years this course has been pursued to a great extent, and the result of closer settlement by the yeoman class has added prosperity to the town and district. An Act was passed in 1894—the Lands Purchase Act—which gives the Government power to repurchase these large estates for close settlement. This has been achieved, and it has added materially to the wealth and importance of the Darling Downs district. Under the Act several properties have already been purchased, and selected by small holders. Certain areas have previously been secured to the bona-fide settler: such, for instance, as the agricultural reserves at Swan Creek, Freestone Creek, Sandy Creek, Emu Creek, Emu Vale, Gladfield, N. Toolburra, S. Toolburra, Rosenthal, Darkey Flat, and Killarney. These areas, though limited in extent, are fertile, and yield abundant crops of maize, wheat, clover and lucerne hay, potatoes, tobacco, &c. There are also some good vineyards in the neighborhood, the principal of which Assmanshausen, the property of Mr. Jacob Kircher, of Sandy Creek. Some rich gold-bearing reefs have been found in the district, and mining is being carried on at Talgai, Pikedale, Thane's Creek, and Darkey Flat. Favourable reports are being frequently received from these localities, and there is little doubt that with suitable machinery and experienced miners, payable gold, and in good quantity, will be obtained. It is confidently hoped that there will be considerable development of this field when the Border Railway from Warwick, which work will be commenced early in the new year, is constructed. Warwick contains a population of 4225 (1901 census), and the district, Darling Downs East, 8435. Amongst the industries may be specified two large steam flour mills, owned by Barnes and Co., Ltd., and the Farmers' Milling Company, which are kept constantly at work. The flour manufactured at these establishments is of the best quality, and commands an extensive sale throughout the colony. The Warwick flour has secured first prize at the Brisbane Exhibition for several years past. Warwick is well provided for educationally. There are two State Schools—the Warwick West, containing three separate departments, and showing a total average attendance of four hundred and fifty children; and the East Warwick mixed school, showing an average attendance of one hundred and forty pupils; a denominational school connected with the Roman Catholic Church, showing an average attendance of three hundred pupils; and private schools make up the number of educational establishments. The School of Arts provides a free reading-room for the ratepayers, and is assisted by the Municipal Council to the extent of £54 per annum. Technical classes on an extensive scale are also established. A local telephone exchange has been established, and through telephonic communication with Toowoomba, Ipswich, and Brisbane also. In the Warwick district the largest cheese factory in the colony is erected. It is capable of turning out  $1\frac{1}{2}$  tons of cheese per day, and taking in 2600 gallons of milk per day. Messrs. Reid and Denham are the proprietors of this factory. The malting industry has also been established, an extensive Malthouse (which, however, has been idle since its erection) having been erected near the railway station. Appended is a list of the Government and public institutions, and also of the merchants and tradespeople established in Warwick:—

## Public Institutions.

**MUNICIPAL COUNCIL** (Incorporated May 25th, 1861).—Mayor—W. M. Morgan; Aldermen—C. B. Daveney, J. Healy, J. Allman, J. Longwill, S. B. McGowan, J. D. Connellan, P. Hagenbach, C. C. Dornbusch; Town Clerk—F. B. Woods; Rate Collector, Inspector of Works—John Spreadborough; Auditors—E. W. Thompson and W. Stockwell; Town Hall keeper and Sanitary Inspector, James Young.

**EASTERN DOWNS A. AND H. SOCIETY.**—Patron—W. B. Slade; President—A. Morgan; Vice-Presidents—T. A. Johnson and F. H. Needham; Treasurer—James R. Ross; Committee—Geo. Alexander, W. J. Chandler, W. Wallace, W. G. Johnson, W. Fliteroft, A. E. Hardaker, P. Kemp, H. P. Bergin, W. Collins, W. Wallace, J. Bamboory, H. Campbell, G. T. East, Dr. Hunt, T. Macanish, T. Mogridge, W. Stockwell, C. Thompson, A. Tullock, C. E. McDougall, H. W. Walcott, H. Sterne, W. J. Tilley, Jas. Wilson, H. A. Palmer; Secretary—J. Selke.

**WARWICK TURF CLUB.**—President—Hon. A. Morgan, M.L.A.; Vice-Presidents—J. D. Smith, H. Cory, and W. Collins; Treasurer—C. A. Lambert; Committee—J. Allman, C. E. McDougall, J. E. Rowland, H. Sterne, M. McDougall, C. Durie, A. H. Palmer, J. D. Smith, H. Bergin, D. Taylor; Secretary—J. M. Healy.

**SCHOOL OF ARTS.**—President—A. Morgan, M.L.A.; Vice-Presidents—R. Gibson, J. W. Wild; Treasurer—J. R. Ross; Secretary and Librarian—W. Stockwell; Committee—The Mayor, Aldermen C. B. Daveney, J. Healy, M'Gowan; and C. A. Lambert, A. Stewart, G. Wickman, R. W. S. Adair, A. E. Hardaker, S. J. Harwood, W. Wallace, H. Palmer; Auditors, P. R. Morton and F. Selke.

**CHAMBER OF COMMERCE.**—President—Hon. A. Morgan, M.L.A.; Vice-Presidents—G. P. Barnes, Hon. J. Archibald; Treasurer—James R. Ross; Committee—Ald. C. B. Daveney, A. E. Hardaker, Thos. Affleck, W. D. Lamb, W. G. Johnson, T. W. Macanish, R. J. Shilliday, Jas. Kemp, Jas. Wilson; Secretary—W. Stockwell; Auditor, P. R. Morton.

**HOSPITAL.**—Committee—J. G. McDonald, P.M. (Chairman), A. E. Hardaker, C. C. Dornbusch, W. M. Morgan, G. T. Myles, and J. Cantwell; Secretary—F. Selke; Matron—Miss Dewar; Trustees—F. B. Woods, Hon. A. Morgan; Resident Surgeon and Dispenser—Dr. George Thomas.

**GLENGALLAN DIVISIONAL BOARD.**—Hold their meetings Divisional Board Office, Albion-street. Chairman—E. Aspinall; Councillors—P. Hagenbach, F. Grayson, M. Brower, T. McGahan, T. J. Howell, J. Allman, T. Macanish, P. Hartigan; Clerk to the Board—J. Healy; Inspector of Works—J. McInerney; Auditors—F. B. Woods and T. Murphy.

**ROSENTHAL DIVISIONAL BOARD.**—(Office, Albion-street). Chairman—A. Evans; Councillors—C. E. McDougall, G. T. East, W. P. Douglas, W. Kyle, John Burgess; Clerk—F. H. Selke; Inspector—H. Campbell; Auditors—S. Motford and F. B. Woods.

**WARWICK RACECOURSE.**—Trustees—Hon. A. Morgan, C. E. McDougall, T. W. Macanish, H. Cory, W. Collins, F. B. Woods; Secretary—F. H. Selke; Care-taker—W. Riobelt.

**WARWICK CEMETERY.**—Trustees—C. B. Daveney, S. Benjamin, T. A. Johnson, W. Wallace, and J. Healy; Secretary—F. B. Woods; Sexton—James Byrnes.

**WARWICK FIRE BRIGADE.**—Superintendent—F. Meyer.

**WARWICK AMBULANCE BRIGADE.**—Committee: Hon. A. Morgan, Drs. Phillips and Hunt, Messrs. J. G. Macdonald, P.M., W. Morgan (Mayor), G. P. Barnes, J. W. Wild; Secretary and Treasurer, Mr. W. H. Boyd; Superintendent, Mr. W. Stockwell; 15 working members.

## Public Officers.

**POLICE MAGISTRATE.**—J. G. McDonald.

**CLERK OF PEITY SESSIONS.**—W. G. Hanbury.

**LAND AGENT.**—W. G. Hanbury.

**SAVINGS BANK OFFICER AND POSTMASTER.**—G. H. Knowles.

**DISTRICT REGISTRAR.**—F. G. Mackay.



**TELEGRAPH OFFICER.**—G. H. Knowles; Exchange Attendants—Masters Black and Ryan.

**BAILIFF** (Small Debts and District Court).—J. T. Wallace.

### Ecclesiastical.

**CHURCH OF ENGLAND** (St. Mark's).—Clergyman—Rev. Jenkins, Rector; Parochial District—Rev. Hopcroft.

**ROMAN CATHOLIC CHURCH.**—Rev. J. J. Horan, P.P., Rev. M. Potter, C.C., Rev. K. O'Brien, C.C., Rev. Gowan.

**PRESBYTERIAN CHURCH.**—Rev. Richard Kerr.

**WESLEYAN CHURCH.**—Rev. E. Youngman.

### Friendly Societies.

**MASONIC—MYRNE ROYAL ARCH CHAPTER**, No. 200, S.C.—Scribe E., B. De Conlay. Meets at their hall, Guy-street, on the second Thursday of December, March, and June, and the 23rd September, at 7.30 p.m.

**MASONIC—ST. GEORGE'S LODGE**, No. 1372, E.C.—C. H. Ward, Secretary. Meets on the Tuesday nearest full moon at the Masonic Temple, Guy-street, at 7.30 p.m.

**MASONIC—LODGE CUNNINGHAM**, S.C., 818.—J. J. Bevan, Secretary. Meets the Tuesday night after St. George's Lodge.

**HIBERNIAN AUSTRALIAN CATHOLIC BENEFIT SOCIETY.**—P. Connolly, Secretary.

**ODDFELLOWS—LOYAL ROSE OF WARWICK LODGE.**—J. J. Bevan, Secretary. Hall, Albion-street; meets every second Monday evening.

**ODDFELLOWS—STAR OF THE DOWNS LODGE.**—E. Coman, Secretary. Hall, Albion-street; meet every second Monday.

**GOOD SAMARITAN LODGE**, No. 6, P.A.F.S. OF AUSTRALASIA.—R. J. Jutsum, Secretary.

### Business Directory.

**MERCHANTS AND STOREKEEPERS.**—Barnes and Co., F. G. Cornish, W. G. Johnson, J. De Conlay, W. K. Hyslop, W. McDonald, F. Grayson, Mrs. Leonard, John Healy, T. Stevens, John Cantwell, The Exchange Stores, Mrs. Howell, R. Shilliday, R. Cox.

**LADIES' WAREHOUSE AND DRESSMAKERS.**—Barnes and Co., J. De Conlay, Mrs. Howell, F. G. Cornish, J. Cantwell, Misses Gillespie, Misses Cox, Misses Richards, Misses French.

**TAILORS.**—O. Frank, G. O. Nickel, T. Devitt, J. Abrahams, M. Devitt, Jas. Devitt, J. O. Thomson.

**INNKEEPERS.**—J. A. Crozier, H. Chandler, J. Allman, Mrs. Ritzler, Henry Robinson, J. H. Ashburn, Jas. O'Hagan, J. Page, Alex. Stephens, T. Devaney, D. McLoughlan, S. McGowan, J. Lamb, D. Murdoch, J. Law, C. Canavan, and Mrs. Roush.

**BANKS.**—Australian Joint Stock Bank—Manager, J. R. Ross; Bank N.S.W.—Manager, O. Lambert; Queensland National Bank—Manager, H. Flower; Royal Bank—Manager, A. L. Harlaker.

**AUCTIONEERS AND COMMISSION AGENTS.**—O. B. Daveney, H. C. Ransome, McDougall and Co., Denham Bros., S. J. Morgan, and F. T. Russell.

**SOLICITORS.**—R. Fleming, F. A. Palmer, Leeper and Bergin, and E. J. Brennan.

**SURGEONS.**—Dr. Phillips, Dr. Egan, Dr. Holt, and Dr. Hunt.

**SURGEON DENTISTS.**—Albert Clowes, W. D. Taylor, and P. Affleck.

**LICENSED SURVEYORS.**—Andrew Margetts, and Claude Newcomb.

**NEWSPAPER PROPRIETORS AND PRINTERS.**—Hon. A. Morgan (*Argus*, established 1864), Samuel Irwin (*Examiner and Times*, established 1866).

**BOARDING HOUSEKEEPERS.**—Mrs. Pollard, Mrs. Johnson, Mrs. Harrison, and Mrs. Albon, Mrs. Grieve, Mrs. Bevan.

**WATCHMAKERS AND JEWELLERS.**—J. W. Grenier, Appel Bros., J. W. Sargent.

**SADDLERS.**—P. Cooney, C. Barth, J. M. Healy, C. Gorry, W. Graham.

**BOOKSELLERS AND STATIONERS.**—J. Miller, J. De Conlay, Mrs. Rowe.

- BOOKBINDERS.—Samuel Irwin, Hon. A. Morgan.
- BLACKSMITHS AND WHEELWRIGHTS.—T. McEniery, J. Borger, Warwick Foundry, E. J. Eastinart, C. W. Bishop.
- COACHBUILDERS.—W. Fliteroft, Harry Beach, J. Marohant.
- IRONMONGERS.—Barnes and Co., J. De Conlay, J. E. Rowland.
- PLUMBERS AND TINSMITHS, &C.—W. Gerish, E. Morrison, Ferguson and Newcomb.
- ENGINEERS, IRON, AND BRASS FOUNDERS.—France and Co., O. Kannewischer.
- PAINTERS AND PAPERHANGERS.—T. Denham, J. Lefrancke, R. Cameron, J. Crawford.
- CABINETMAKERS.—F. Reimers, J. De Conlay, Barnes and Co.
- UNDERTAKERS.—F. Reimers, E. O'Mara.
- MONUMENTAL STONE CUTTING WORKS.—J. McCulloch, Thompson and Fliteroft.
- WINE SHOPS.—R. Heath, G. Rivers.
- TOBACCONISTS.—H. A. C. Tietzel, A. Schureck, R. Heath, W. H. Peterson, Mrs. Newcomb.
- CHEESE FACTORY (YANGAN).—Proprietors, Denham and Reid.
- CHEMISTS AND DRUGGISTS.—C. H. Ward, J. D. Connellan.
- HAIRDRESSERS.—W. H. Petersen, A. Schureck, Mrs. Newcomb, R. Heath, R. Steele.
- TANNERS.—T. Lancaster, M. M. Brown and Son.
- BAKERS, &c.—J. Healy, Mrs. Clarke, Thos. Gorman, J. B. Thompson, D. Maudcell.
- BUTCHERS.—W. Collins, Chandler and Smith, Thompson Bros., C. Brunckhorst
- CORDIAL MANUFACTURERS.—Thos. Mogridge, Mrs. Hanley, G. Buchanan, G. Hooper.
- SOAP FACTORIES.—Thomas Mogridge, G. Hooper.
- FLOUR MILLS.—Barnes and Co., Farmers' Milling Company.
- TIMBER MERCHANTS.—Wallace and Gibson, M'Intosh and Dumigan (Killarney), R. A. Howell (Killarney), M. E. Milward (Killarney), John Gilham (Millhill), Warwick.
- BUILDERS AND CONTRACTORS.—J. McCulloch, John Longwill, Jas. Stewart, John Stewart, D. Connolly, E. O'Mara, H. Miller, D. Summers, G. Bell, J. Woodcock, J. Lavery.
- BRICKLAYERS.—E. Bugden, G. Stacey.
- FRUITERERS.—Mrs. May, Mrs. Newcomb, H. Knock, G. Rivers, F. J. Jolley, Mrs. Stenz.
- BRICKMAKERS.—C. Schnitzerling, A. Taylor.
- LIME BURNERS.—J. C. Schnitzerling (Silverwood), Mrs. Grieve (Silverwood).
- PRODUCE MERCHANTS.—J. De Conlay, F. Grayson, J. Cantwell, Barnes and Co., W. K. Hyslop, Mrs. Howell, R. Shilliday, W. G. Johnson, Exchange Stores, Denham Bros.
- SEEDSMEN.—Barnes and Co., J. Cantwell, J. De Conlay, W. G. Johnson.
- LIVERY AND BAIT STABLES.—J. M. Morgan.
- PHOTOGRAPHERS.—C. Roggenkamp, H. Haig, M. Poulsen.
- BOOTMAKERS.—Brown Bros., J. Collins, J. Keane, W. Hart, E. Parker.
- SEWING MACHINES.—Singer and Co., Beale and Co.
- WARWICK GASLIGHT, POWER, AND COAL COMPANY, LIMITED.—Offices, Grafton street; Secretary, P. R. Morton.
- ARCHITECTS.—Wallace and Gibson, H. Campbell, C. C. Dornbusch.
- MAIL AND PASSENGER CONVEYANCE.—Goondiwindi Coach leaves H. Robinson's Railway Hotel, Wednesday and Sunday mornings at 4 o'clock, arrives Warwick on Monday's at 7 p.m., Thursday's at 1 p.m.
- MIDHILL BACON FACTORY.—Samuel Hawker, proprietor.
- SUNNYSIDE BACON FACTORY.—J. Edwards, proprietor.

## Stanthorpe.

THE town of Stanthorpe was formed in the year 1872, through a find of alluvial Tin Ore of such magnitude that ore to the value of over £4,000,000 was raised and sent to market. It is situated within three miles of the border of New South Wales and Queensland, and about half-way between the towns of Tenterfield (N.S.W.) and Warwick (Q.), and about 200 miles from Brisbane, the capital of the colony. The defined area of mineral lands around Stanthorpe is about 550 square miles. During the past year about £20 000 (twenty thousand pounds) has been spent in the construction of three tin dredges which have been built with the object of treating the poor tin ground in an economical manner. One dredge—that situated on the Upper Broadwater—has already commenced operations, and notwithstanding that there were several little obstacles to overcome at the beginning there is no doubt now of the dredges proving a success, and paying good interest on the capital invested. It is contemplated to build several more dredges in the district within the next year. Silver and copper are found in large and payable quantities, and one claim alone, "The Silver Spur," the output for 1896 was 122,000 ozs. of silver obtained, which, with a percentage of copper, has realised £17,000. At this mine extensive machinery has been erected, and smelting operations are in full swing. Other mines, viz., The Queen, Pikedale Silver and Copper Mines, &c., are in course of development, and extensive machinery has been purchased of the latest designs to thoroughly prove the district. The Sundown Copper Mining Company, Limited, has carried out some very important work during the year, and the mine never looked better than it does at present. Some thousands of pounds have been received for copper sent away from the mine. Apart from the mining, the squatting stations around the township are noted for the high-class wool produced, and the brands of Messrs. C. F. White, Bracker, Lomax, and McLeod have always figured amongst the highest in the list of the London woolbrokers. Tobacco leaf which is admitted by experts to be the best leaf grown in Australia, is grown in the district principally at Inglewood and Texas, and under the Federal Tariff and the benefits of Interstate Free-trade it is believed that the tobacco-growing industry will develop rapidly. As a ground for the belief, a Sydney firm have just purchased one hundred tons of leaf at Texas. The population of the district numbers about 2000.

One of the advantages of the district is the fruit growing industry, which is making rapid strides since its introduction, and through the adaptability of the climate, the hardiest European fruits can be easily grown, more particularly apples, plums, pears, grapes, and vegetables of the choicest description that do not grow so well through the heat in any other portion of Queensland. The fruit-growing industry promises to be one of the largest factors in the prosperity in the near future. Mr. Benson, the Government fruit expert, estimated last year there were 30,000 fruit trees in the district.

The climate is bracing at all seasons; cold in the winter; but the average Summer heat is from 75 to 80 degrees, and always cool nights, and the medical faculty throughout the colony strongly recommend the district for a health resort, the water, more particularly, being so impregnated with mineral as to be as clear as crystal, and to invalids has a most beneficial effect.

The schools are well attended, about 300 robust children attending daily.

### Local Government Offices.

POLICE MAGISTRATE, CLERK OF PETTY SESSIONS, WARDEN, AND LAND AGENT.—Major M. P. B. Fanning; Assistant Land Agent, Assistant C.P.S., and Acting Mining Registrar.—E. O. Meston.

POST AND TELEGRAPH MASTER.—W. Wightman.

BORDER CUSTOMS AND WALLANGARRA.—S. Williams.

HEAD TEACHER NATIONAL SCHOOL.—Harry Wright.

BAILIFF DISTRICT COURT.—George Simcocks

SERGEANT OF POLICE.—J. Casey.

### Ecclesiastical.

CHURCH OF ENGLAND.—Rev. J. B. Armstrong.



ROMAN CATHOLIC.—Rev. P. J. Bailey.

WESLEYAN.—Rev. S. Muscio.

#### Divisional Board.

OFFICERS.—Chairman—G. Bamberg; Members—A. J. Luke, W. H. M'Quaker, W. Walsh, Dr. Orton, W. J. Luke, J. C. Springborg, Jno. Cussen; Auditors—J. C. Dexter, J. D. Robertson; Clerk and Overseer of Works—E. W. Shelford.

#### Institutions.

HOSPITAL.—Chairman—W. G. Rodda; Hon. Treasurer—Jas. V. Scully; Committee—H. Tausk, W. L. Rudder, A. W. Whittard, B. S. Simcocks, J. V. Scully; Secretary—G. Simcocks; Wardsman—J. M'Keon.

SCHOOL OF ARTS.—President—W. Wightman; Vice-Presidents—P. Sandringan and W. H. Passmore; Treasurer—H. Kirschbaum; Committee—E. Gleeson, C. Crewe, W. L. Rudder, J. V. Scully, R. Hoggan, — Reid, J. B. Armstrong, W. J. Richardson; Secretary—G. Simcocks.

VITICULTURAL AND HORTICULTURAL SOCIETY.—Patron—Hon. A. J. Thynne; President—Edgar Hall; Vice-Presidents—W. H. McQuaker, G. Read; Committee—E. W. Shelford, R. Belford, E. Gleeson, K. W. Scholz, J. Sommerville; Hon. Secretary—R. Hoggan; Hon. Treasurer—W. H. Passmore.

#### Lodges and Friendly Societies.

MASONIC.—Star of the Border Lodge, No. 293, I.O.—G. Simcocks, Secretary. Lodge meets Wednesday nearest full moon.

ODDFELLOWS—Loyal Stannum Lodge, No. 92.—J. V. Scully, Financial Secretary. Large meets once a month on Tuesday.

SONS OF TEMPERANCE.—Nil Desperandum—Geo. Simcocks, Secretary. Lodge meets first Thursday in every month.

BORDER A. P. AND M. SOCIETY.—President—J. F. G. Foxton, M.L.A.; Vice-Presidents, W. H. M'Quaker and H. Tausk; Treasurer—Herman Ritscher; Secretary—G. Simcocks; Committee—J. Anderson, R. Day, Dr. Orton, C. W. Scholz, G. Read, Den. Sheahan, C. F. White, A. W. Whittard, W. J. Richardson, C. Stewart, R. Mungle, G. Reeves, W. G. Rodda, J. V. Scully, C. Gewe, J. Raff, W. Seaman; Life Member—J. C. Dexter.

#### Business Directory.

BANKING INSTITUTION.—The Royal Bank of Queensland, Limited—W. L. Rudder, Manager.

SOLICITOR.—Henry Benjamin.

AUCTIONEER, &c.—G. Simcocks.

BUILDERS, CONTRACTORS, &c.—B. Greenland, J. D. Robertson, W. C. Wilmot.

BAKERS.—W. H. M'Quaker, C. McKenna.

BOOKSELLER AND IRONMONGER.—H. Ritscher.

BUTCHERS.—Daniel Sheahan, A. M. Brunckhorst.

BOOTMAKERS.—E. Chamberlain, J. Cussen.

CORDIAL FACTORIES.—W. Clifford, Thos. Murray.

FORWARDING, SHIPPING, AND CUSTOM HOUSE AGENT.—Geo. Simcocks.

PATENT MEDICINE VENDORS.—Mrs. J. Wilmot.

STOREKEEPERS.—A. H. E. Barton, L. Jacobs & Co., J. Sheahan, V. H. M'Quaker, J. C. Brunckhorst, Way Hop, Mrs. W. Allison (Sugarloaf), C. Stewart, A. W. Wittard, F. Ah Que, H. Ellefsen.

INSURANCE AGENTS (Fire and Life).—Geo. Simcocks, J. C. Dexter, J. V. Scully, and G. W. Seaman.

BLACKSMITHS AND WHEELWRIGHTS.—J. Anderson, Samuel Pierpoint, W. Gleeson, A. Mathieson.

INNKEEPERS.—P. Tevlin, Mrs. O'Mara, A. Prentice, Denis Sheahan.

FRUITEERS.—Mrs. Jennings, J. C. Brunckhorst, Mrs. Tiernan, Mrs. Cussen, H. Ellefsen.

PRODUCE DEALERS.—Chas. Stewart, P. Ternan, J. C. Brunckhorst, Ah Quo Way Hop.

PRIVATE BOARDING HOUSES.—Mrs. J. O. Brunkhorst, Mrs. Clifford, Mrs. M'Donald.

SAW-MILLS.—Mrs. Allison, Sugarloaf; Aspinall and Mills, Maryland; B. Smith, Pikedale.

WINE AND SPIRIT MERCHANTS.—L. Jacobs and Co.

SADDLERS.—Henry Bonner, B. S. Simcocks.

TIN BUYERS.—G. W. Seaman, Mrs. W. Allison.

NEWSPAPER.—*Border Post*, J. V. Scully.

NEWS AGENT.—Geo. Simcocks.

TOBACCONIST.—Claus Grewe.

MINING, ESTATE, AND COMMISSION AGENTS.—J. C. Dexter, G. W. Seaman, Geo. Simcocks.

MEDICAL.—Dr. Orton.

WATCHMAKER.—J. S. M. Patterson.

COACH PROPRIETORS.—Stanthorpe and Texas bi-weekly (startings Sunday and Thursdays, returning Tuesdays and Fridays)—W. J. Richardson. Hartigan's coach leaves Stanthorpe on Saturdays and returns on Sundays.

## Oakey.

**O**AKLEY is on the Western Line, 19 miles from Toowoomba by rail. It was originally on the Westbrook Estate, and lies close to the boundary between Westbrook and Gowrie. Since the subdivision and sale of the Westbrook run (the property of the late Sir Patrick Jennings) Oakey has become the centre of a farming population, which is each year increasing. Formerly the township was supported mainly by the Hogarth Meat Works, but this establishment is for the time being shut down. The industries now supporting the place are agriculture and coal. These are supplemented by wool. Wheat and maize are grown extensively in the surrounding districts, which include Cross Hill, Aubigny, Happy Valley, and Boah Peak, Lagoon Creek. Last season a large trade was done in wheaten chaff. Dairying is a growing industry, and large quantities of cream are each week sent to Toowoomba and Brisbane. The Oakey Creek passes through the township, and affords a splendid permanent supply of water. Within the last year several lands sales have been held and quite an impetus has been imparted to the building trade, which has given to the place an air of prosperity. Most of the purchasers of Westbrook farms are wheat-growers from South Australia and Victoria.

Mails despatched for Boah Peak, Aubigny, Crosshill, Bildeston, and Woodview.

POLICE.—Constable Rice.

MAGISTRATES.—J. F. Jennings, M. J. Fogarty, W. H. Doneley, and F. J. Davidson, G. Batzloff.

CHURCHES.—Church of England and Methodist.

RESIDENT MINISTERS.—Vivian Tyrrel (Church of England) and R. H. Blamires (Methodist).

STATE SCHOOL.—G. Wick, Head Teacher; Miss Byrne, Assistant and Pupil Teacher.

STATION MASTER AND POST AND TELEGRAPH.—J. Morrison.

STOREKEEPERS.—Fogarty and Co., Beale Bros.

FRUIT SHOPS AND BAKERS.—Geo. Pierce, and J. Rouse.

HOTELKEEPERS.—A. Strachan, M. McLennan, and T. Allen.

BUTCHERS.—Buckley and Roach, and A. Costner.

BLACKSMITH.—A. Collins.

SADDLER.—R. Schreyer.

CORDIAL MAKER.—R. Barnes.

INDUSTRIES.—Oakey Creek Coal Mining Company and Oakey Butter Factory.

RAILWAY STATION OFFICIALS.—J. Morrisson, S.M.; P. Connors, Assistant and Porter.

DRESSMAKERS.—Miss Wagner, Mrs. Weise.

GENERAL CARRIER.—J. Robb.  
 SOCIETIES MASONIC DIAMOND LODGE, No. 901, S.O.—Place of meeting, Strachan's Hall.  
 UNDERTAKER.—J. Weise.  
 PAINTER.—J. McCann.  
 BOOTMAKER.—F. Albion.  
 AUCTIONEERS, STOCK AND STATION AGENTS.—J. M'Donald, and Scholefield and Godsall. Monthly Stock Sales.  
 HALL.—Albert Hall, A. Strachan, proprietor.  
 HAIRDRESSING SALOON.—A. Williams.  
 CONTRACTORS AND BUILDERS.—J. Weise, A. Cavanough, and J. Barlow.  
 RACE CLUB.—Oakey Race Club.  
 OAKEY CRICKET CLUB.  
 OAKEY TENNIS CLUB.  
 SCHOOL OF ARTS.—Trustees, A. Strachan, M. M'Lennan and M. J. Fogarty.  
 CEMETERY TRUSTEES.—H. Bell (Chairman).  
 BANK.—Bank of Australasia.

—o—

## Jondaryan.

THIS township is situated on the Western line, half-way between Dalby and Toowoomba. It is the outlet for the country north-east to Nanango, and does a considerable trade with the surrounding selectors. It has many conveniences, Post and Telegraph Offices, Court-house, large stores, and well-conducted hotels, and a State school.

Jondaryan is now the centre of a large wheat growing district. The Rosalie district, in particular, has proved its adaptability for producing a high-class wheat.

ACTING C.P.S. AND POLICE CONSTABLE.—Thomas Barrett.

LOCAL MAGISTRATES.—Charles Williams, John Dixon, John Mathieson, H. C. Frederic, John Bruhn, J. P. Davidson (Crosshill), Fergus McDougall (Goombungoo).

CHURCH.—Church of England.

STATE SCHOOL.—Head Teacher, T. G. Wright.

STATION MASTER AND POST AND TELEGRAPH MASTER.—William Turner.

STOREKEEPERS.—Thos. Taylor, Mary Flanagan, Wm. Baldock, Valentine Platz, David Olohesy.

HOTELKEEPERS.—Thos. Taylor, Denis Flanagan, David Olohesy, Wm. Baldock.

BUTCHERS.—Thos. Taylor, Wm. Baldock.

HAM AND BACON CURE.—Thos. Taylor.

WINEMAKER.—Valentine Platz.

FRUIT MERCHANTS.—Honora O'Donnell, Joseph Bryant.

BLACKSMITHS.—George Major, Reils Brideson.

—o—

## Dalby.

DALBY, or the City of the Plains, with a present population of 1400 souls, was incorporated as a municipality in 1863; was formerly the western terminus of the Southern and Western Railway, until Parliament sanctioned the extension to Roma, such line now being completed. It has several public institutions that are well managed, and are of value to the district.

Owing to the situation of the town being beyond what is known as the Main Range rainfall, the soil, although equal to any other part of the Darling Downs, has been but partially tested as to its agricultural capabilities; but agriculture, on a comparatively large scale, is now being successfully carried on at Jimbour, Mocatt's Corner, Cattle Creek, Bowenville, and Bon Accord, and in a minor degree on most of the homestead selections in the neighbourhood. Pastoral pur-



suits have long been carried on, and have yielded large and profitable returns.

A large area of land in the Dalby district—on Jimbour, St. Ruth, Irvingdale, and Cecil Plains runs—has recently been taken up, and is now in the hands of some very enterprising selectors and sheep farmers, who are making steady advancement in fencing, and otherwise improving their homesteads, and a large quantity of wool will this year be sent in small lots from the district. The introduction of artificial grasses will tend greatly to the permanent settlement of the locality. Wheat is now being grown in large quantities in the district, the area under cultivation increasing every year.

The timber in the neighborhood of Cattle Creek and the Bunya Mountain is unsurpassed in quality in Queensland. A good trade is done in Dalby with the Western districts.

As a sanatorium for people suffering from chest diseases, Dalby is obtaining a reputation, and about three miles from the town the Government has erected a hospital for the exclusive treatment of consumptives. The cost of this is over £10,000.

#### Government Departments.

SUPREME COURT.—Commissioner for Affidavits—T. M. S. Rowlands.

COMMISSIONER FOR TAKING AFFIDAVITS FOR N.S. WALES.—F. W. Roche.

SOUTHERN DISTRICT COURT.—Registrar—Mr. J. A. McArthur; District Court and Small Debts Court Bailiff—Richard J. Bligh; Assistant C.P.S.—Richard J. Bligh.

POLICE.—Acting Police Magistrate—Mr. J. A. McArthur; Sergeant Nixon and three constables; Surgeon—Dr. Stewart.

CLERK OF PETTY SESSIONS, Land Agent, Receiver in Insolvency, Agent for Curator of Intestate Estates, Immigration Agent, Mr. J. A. McArthur; Registrar of Births, Marriages, and Deaths—F. W. Roche.

MAGISTRATES.—Resident in Dalby—F. W. Roche, J. V. R. Gowland, J. Conroy, J. McQueen, R. M. Morris, James Clarke, W. Fishbourne, J. J. Cormack, P. F. Bodkin, R. J. Hodge, E. M. O'Keeffe, D. T. Dillon, F. Matheson, D. O'Brien, W. Gottschalk, T. W. Long.

POST OFFICE.—Postmaster—T. Brand; Assistant—G. W. F. Campbell; Letter Carrier—T. Little.

TELEGRAPH OFFICE.—Manager—T. Brand; Line Repairers—C. J. Roache.

STATE SCHOOL FOR BOYS.—Head Teacher—F. Finch; Assistants—L. Malley and E. Malley.

SCHOOL BOARD.—J. V. R. Gowland (President), R. J. Hodge, W. O'Keeffe, James Clarke, W. Fortescue, William Hall; Secretary—W. Fortescue.

RAILWAY DEPARTMENT.—Stationmaster—George Stewart.

DISTRICT REGISTRAR.—F. W. Roche.

POUNDKEEPER.—R. Bligh.

#### Ecclcsiastical.

CHURCH OF ENGLAND.—Rector—Rev. Maitland Wood.

ROMAN CATHOLIC.—Resident Priest—Rev. D. J. Byrne; Curate—Rev. M. F. Osgrove.

PRESBYTERIAN.—Rev. D. Watkins.

ST. COLUMBA'S CONVENT SCHOOL.—Sisters of Mercy.

#### Societies.

MASONIC LODGE—Sir Joshua Peter Bell, No. 798, S.C.—Treasurer—F. Finch; Financial Secretary—A. C. Davies. Meetings—Tuesday, before full moon.

M.U.I.O.O.F., ODDFELLOWS.—Elective Secretary—J. Cuskelly; Financial Secretary—Wm. Fortescue. Meetings—every second Monday.

#### Public Institutions.

SCHOOL OF ARTS.—President—J. Conroy; Vice-Presidents—R. M. Morris, T. Brand; Secretary—Mrs. Kelly; Treasurer—Fred. Matheson.

MUNICIPAL COUNCIL.—Mayor—T. W. Long; Aldermen—D. G. Just, T. C. Hanley, J. Wells, J. J. Cormack, R. J. Hodge, D. T. Dillon, J. McKeon, W.

Fishbourne; Town Clerk—Julius Otto; Inspector—Jas. Ryan; Auditor—F. Murphy and J. Ryan.

DALBY CEMETERY TRUST.—Trustees—J. Y. Black, James Conroy, Jas. Clarke, J. V. R. Gowland, J. Hodge; Secretary—F. W. Roche.

NORTHERN DOWNS JOCKEY CLUB (established July, 1873).—President—John Nicholson; Vice-Presidents—J. A. McLennan and W. Ross; Hon. Treasurer—John Kennedy; Secretary—Alf. J. Rook; Auditors—W. J. Vowells, D. Higgins.

HOSPITAL.—President—T. M. S. Rowlands; Vice-Presidents—J. Hodge and J. Conroy; Matron—Miss Parker; Nurses—Misses Cuddihy and Reithmuller; Medical Officer—Dr. Stewart; Secretary—T. Birkett; Treasurer—J. V. R. Gowland.

WAMBO DIVISIONAL BOARD.—Chairman—H. Ensor; Members of the Board—Thos. McIl. Taylor, A. McLeod, T. R. Walker, W. Ross, E. M. O'Keeffe, W. Howood, J. D. Mulholland, E. Quirk; Clerk—M. Ford; Foreman of Works—John Buckley; Auditors—J. Ryan and F. Matheson.

PROGRESS ASSOCIATION.—President, T. Wells; Vice-Presidents, D. T. Dillon, — Cornnack; Secretary, F. Murphy; Treasurer, A. B. Knight.

N.D. PASTORAL AND AGRICULTURAL ASSOCIATION.—Patron, His Excellency Lord Lamington; President, J. T. Bell, M.L.A.; Vice-Presidents, Messrs. McLeod, and Hunt; Hon. Treasurer, J. V. R. Gowland; Hon. Secretary, W. M. Alexander.

MYALL CRICKET CLUB.—President, ————; Vice-Presidents, J. J. Cornnack and H. M. Sweeney, D. T. Dillon, Morris, O. McCarthy, P. J. Coogan, May, W. Laine, T. Handloy, H. M. Sweeney, E. Ryan, W. Howood, Grant, E. Starling, W. Fishbourne; Secretary and Treasurer, T. Connolly; Captain, W. Webb Vice-Captain, P. J. Coogan.

#### Business Directory.

AUCTIONEERS AND COMMISSION AGENTS.—Fred. Matheson, W. M. Alexander.

BANKS.—Queensland National Bank, Limited—Manager, R. M. Morris; Commercial Banking Company—Manager, J. V. R. Gowland.

BOOKSELLERS, &C.—A. C. Davies and Co., Mrs. McDonald.

BOOT AND SHOE MAKERS.—S. McQueen, J. McQueen, Peter Field.

BLACKSMITHS AND WHEELWRIGHTS.—W. Hall, D. O'Brien.

BUTCHERS.—J. Ryan, J. Thompson, E. McLennan.

BAKERS AND CONFECTIONERS.—T. W. Long, T. Harris.

BUILDERS AND CONTRACTORS.—Jas. Wainman, W. Gottschalk, W. Fortescue D. Cahill, L. Riethmüller.

CABINETMAKER AND UPHOLSTERER.—W. Gottschalk.

COACHPAINTER.—W. Hall, junr.

CHEMIST AND DRUGGIST.—J. J. Cornnack, M.P.S.Q.

COAL AGENCY.—E. Starling.

COMMISSION AGENTS.—D. G. Just, F. Matheson, J. F. L. McKeon, A. A. Dalton, W. M. Alexander.

FRUITERS AND CONFECTIONERS.—Tommy Ah Long, Sam Chong, Lam Chew, T. Bishop, Mrs. Dobbin, W. Bower, Mrs. Smallridge, W. McLennan.

GARDENERS.—Ah Sam and Sam Choy.

HAIRDRESSERS.—R. Wilson, A. Hastridge.

INNKEEPERS.—H. De Stokar, Royal Hotel; W. J. Webb, Webb's Hotel; H. M. Sweeney, Golden Fleece Hotel; W. Laine, Post Office Hotel; Mrs. Gibson, Queen's Arms Hotel; O. McCarthy, Criterion Hotel; E. Condon, Commercial Hotel; J. McDonald, Imperial Hotel; Jack Ross, Tattersall's Hotel; A. M. O'Keeffe, The Grand Hotel; A. Bell, Railway Hotel.

INSURANCE COMPANIES.—Imperial Fire Insurance Company of London; National Fire and Marine Insurance Company of New Zealand; Australian Mutual Provident Society; The Colonial Mutual Life Assurance Society, Limited; Sydney Insurance Society; Mutual Life Association of Australasia; New Zealand Insurance Company; United Insurance Company; National Mutual Life Association; British and Colonial Insurance Company, Ltd., Commercial Union Insurance Co., Lion Fire

Insurance Co., Phoenix Insurance Co., Manchester Fire Assurance Co., Mutual Assurance Society of Victoria, Ltd.

MERCHANTS, &c.—J. Conroy, J. Clarke, T. W. Long, T. C. Hanley, C. Peacock, Denis O'Brien, Caraw, Garduer, and Billington (Agency), Pigott and Co.

PRINTERS, &c.—*Dalby Herald and Record*.

SAW MILL PROPRIETORS, &c.—Daly Bros. (Quinalow)—A. A. Dalton (Dalby Agent), and F. Matheson (Agent for Christianborg Saw Mills).

SURGEON.—Dr. Stewart.

SOLICITORS, &c.—T. M. S. Rowlands, P. J. Coogan, W. J. Vowles, D. T. Dillon

SADDLERS.—J. Hodge, Geo. Warke.

CORDIAL MANUFACTURERS, &c.—S. Bradford, E. Starling.

TAILOR.—E. Walton,

TIN PLATE WORKERS, &c.—R. O. Hefty, G. Hodge.

UNDERTAKER.—William Gottschalk.

WATCHMAKERS, &c.—R. Lindow.

GENERAL CARRIER.—J. Cuskelly.

DRESSMAKERS.—Miss Moore, Miss Bourke, Mrs. J. Hanley, Mrs. Smallridge, Mrs. Fitzroy, Miss Barnes.

—o—

## Roma.

THE town of Roma is 318 miles from Brisbane, and 218 from Toowoomba, situated on the Southern and Western Railway. Its population, according to the census of 1901, is 2,373 persons; the population of the district is 7,110. Compared with the previous census the population of the town shows an increase of 517 persons. During the last seven years, a large amount of settlement has taken place in the district, and the population of the town has also been considerably increased. It is a thriving town, and does a considerable amount of business. It is surrounded by several large stations, but its prosperity and advancement largely depends on the cultivation of the soil; and in this respect it has nothing to fear. The land is unquestionably of first-class character and quality, and is well adapted for grapes and fruit trees of all descriptions, in particular the orange. A large influx of settlers has taken place during the last few years. Many of them have come from South Australia and Victoria, attracted by the glowing reports of the remarkable fertility of the lands in the Maranoon district, for the cultivation of wheat. This cereal is now firmly established, and the staple agricultural industry in the district. With a steadily increasing land settlement, and cultivated areas, the future of the Maranoon as a great agricultural centre is assured, and Roma is already recognised as the central town of South-Western Queensland.

The climate is warm and dry during the summer months, and the rainfall not reliable; hence grain crops are uncertain, although wheat is grown in large quantities. There is a dryness and healthiness in the atmosphere at Roma quite distinct from the coast districts, and which is regarded as a safeguard against any violent attack of rust, although it must not be expected to be altogether free from it. But it has an exceptional climate for wheat cultivation, and the most should be made of it. During the season of 1901, there were about 17,000 acres under wheat, and as the season has been a favorable one, a yield of at least 60,000 bags was confidently expected. Harvesting is at present (November) in full swing, the crops averaging 4 bags per acre.

Roma has a reputation of being the sanatorium of the West. Sir Horace Tozer (then Home Secretary) visited Roma in February, 1897, and proposed to the Hospital Committee to build a hospital for pulmonary patients. The Hospital Committee were in favour of the proposal, but on account of some opposition in the town, and an adverse decision by the Board of Health in Brisbane, the project was abandoned.

The vine flourishes at Roma luxuriantly, and there are several vineyards of over 30 acres in extent, and others varying from 4 to 20 acres each, while large areas have



been placed under wheat. Vines, oranges, plums, apricots, peaches, and other fruit trees have been largely planted recently by selectors on homestead areas. The vines in all these vineyards are healthy, and yield abundantly in favorable seasons. With the soil and climate peculiarly adapted for wheat and the vine, there is a bright future in store for Roma. Energy and capital are required to develop its resources, and there is certainly no lack of the former, judging from what has already been achieved. Every year our local vinegrowers are increasing the area under crop, and the enlargement of the wine cellars shows they are going in extensively for wine-making.

Roma is well supplied with stores and hotels. All the buildings, both business and private, have a solidity about them which indicates the confidence of the people in the permanency of the district.

A flour mill, with machinery of the very latest improvements, is in full work, being a branch of the Queensland Milling Company, a large firm of millers established in Brisbane, which has proved a great boon to the district. A second flour mill has been erected on the co-operative principle, the shareholders in which are composed of the business people and farmers of the district. The flour manufactured has been patented under the name of "Excelsior," and is found to compare most favorably with other brands.

Roma was incorporated on the 25th May, 1867; it lapsed in 1875, and was re-incorporated in 1876. Since then a great many substantial improvements have been effected by the Corporation. A loan of £3,500 was obtained under the "Local Government Act of 1878," and has been expended in macadamising the principal streets of the town. Large sums have also been expended in recent metalling the side streets. The estimated area of the Municipality is 16,000 acres, and the rateable value of the property is £54,000. The revenue from rates amounts to £600. An effort has been made to increase the boundaries of the Municipality by annexing some of the land included in the Divisional Board boundaries, but this has not yet been accomplished.

Early in 1897 the Municipal Council entered into a contract with the Government to sink an artesian bore in Roma. The terms of agreement were that the Municipality should pay half the cost, and the Government the other half, the boring to be continued until a supply sufficient for the wants of the town had been tapped. In the event of no water supply being obtained the Government were to bear the whole cost of the work. Actual boring was commenced on July 6th, and, after about a month's constant work, a first supply was struck at a depth of 700ft., the water just rising above the top of the casing. Boring was continued until a supply of 300,000 gallons per day was struck, at a depth of under 1700ft. This was not considered a sufficient supply by the ratepayers, but, in spite of protests and an offer by the Council to continue boring at its own expense, the Government removed the plant, and shut down the bore. The Council has refused to take over the bore in its present unfinished condition. As the outcome of negotiations with the Government a second bore has been put down near the site of the first one. This second bore is now down about 3700 feet, and the flow from it is 310,000 gallons per day. The flow from the first bore has decreased to 60,000 gallons per day. Early in 1901, a large quantity of natural gas was encountered in the new bore, which at present is allowed to escape by a pipe separate from that by which the water escapes. Tests of the gas show it to be of very high quality as an illuminant, and the Municipal Council has decided to make it available for the use of the ratepayers. The pipes for reticulating the town with water are being delivered, and the work of laying them will be proceeded with immediately.

Early last year Mr. Renwick commenced his contract for the erection of a new court house, which is to cost £6000. The work is almost completed, under the supervision of Mr. P. H. Johnson, Government Inspector of Works. The sum of £6000 has also been voted by Parliament for the erection of a new gaol in Roma, the total cost to be £18,000.

Roma has a public Hospital, Gaol, State School, Convent School, School of Arts, two Masonic Lodges, Hibernian Benefit Society, Oddfellows' Lodge, Protestant Alliance Society, Good Templars' Lodge, and several other societies, all more or

less in a healthy condition.

The Mayor of Roma is John N. Bones, Esq., and the Town Clerk is Mr. G. L. Chrystal.

The Parliamentary representative of the district of Maranoa, of which Roma forms a part, is the Hon. Arthur Rutledge, K.C., and Attorney-General.

The Press is represented by the *Western Star*, published bi-weekly, and *Maranoa Advocate*, bi-weekly.

#### Ecclcsiastical.

CHURCH OF ENGLAND.—Vicar—Rev. Mr. Reiss.

ROMAN CATHOLIC.—Rev. Father P. Capra, Father Lee.

PRESBYTERIAN.—Vacant.

WESLEYAN.—Rev. W. Faulkner

CHURCH OF CHRIST.—Rev. Mr. Gilmour.

#### Public Institutions.

ROMA STATE SCHOOL.—Joseph Mayfield, head teacher; Albert J. Mills, Mary A. C. Rees, Amelia Ogwell, W. Zerner, assistant teachers; George Cook, Ada S. Robinson, Muriel Ida Turnbull, pupil teachers. Total enrolment, 401; daily average attendance, 320 Committee—F. W. E. Faithfull (Chairman), G. L. Chrystal (Secretary), John Rogers, Richard Bryant, W. Miscamble, Carl H. Hoffmann, and W. G. Mayne.

ROMA HOSPITAL.—President—James Lalor, M.L.C.; Vice-Presidents—A. R. McGregor and Seaborne May; Treasurer—F. W. E. Faithfull; Committee—Messrs. J. Rogers, J. N. Bones, E. H. Decker, M. J. Johnston, Lewis Jackson, D. McNaughton, E. F. Craven, G. P. Williams, Joseph Warren, and W. G. Mayne; Secretary—Phillip Browne; Auditors—H. Catling and E. A. Rees; Wardsmen—Skiffington; Matron—Mrs. E. Turnbull; Medical Officer—G. S. L'Estrange.

BUNGIL DIVISIONAL BOARD.—James Lalor, M.L.C. (Chairman), S. May, T. Ferrier, H. McLoughlin, Joseph Lister, G. Williamson; Secretary and Foreman of Works, &c.—Donald Ross.

LEICHHARDT KABBIT BOARD.—A. R. McGregor (Chairman), Hon. J. Lalor, M.L.C., J. Richardson, Chas. Flower, R. C. Lethbridge, R. Douglas, F. A. Dshon, A. R. Scott, J. A. Wiuten; Clerk—R. H. Dyball; Inspector—B. T. Harris.

BOARDING SCHOOL.—R. C. Convent, and "Highlands," conducted by Mrs. Murray.

MUNICIPAL COUNCIL.—J. N. Bones, (Mayor), George Ward, S. R. N. Taudevin, T. A. Spencer, R. Conlan, W. B. Murphy, W. Miscamble, John Rogers, C. W. Conroy; Town Clerk—G. Chrystal; Foreman of Works—S. Wilson; Town Inspector—W. Lenihan; Auditors—H. O. Catling and A. O. Harvey.

LOCAL PUBLIC OFFICERS.—Police Magistrate, Clerk of Petty Sessions, and Returning Officer—E. F. Craven; Assistant C.P.S., Inspector of Factories and Shops and Electoral Registrar—W. Simpson; Land Commissioner—L. Jackson; Inspector of Slaughter Houses—Francis; Sergeant of Police—Sergeant Small; eleven constables; Poundkeeper—E. O'Connor; Railway Stationmaster—P. Nolan; District Traffic Manager—J. A. Fraser; Postmaster and Telegraph Master—H. P. Beech; Operators—G. Maskel, — Bradshaw; Assistants—T. Townsley, W. Walduck, R. Muir; Messenger—Reid.

LOCAL JUSTICES OF THE PEACE.—J. Saunders, L. Jackson, T. A. Spencer, J. Lister, J. Lalor, G. S. L'Estrange, F. W. E. Faithfull, S. May, J. Nimmo, J. Wienoke, G. L. Chrystal, D. Ross, W. Harland, S. S. Bassett, Thos. Ferrier, D. McNaughton, G. H. Nind, Geo. Taylor, Paul Volkmann, A. Bollman, J. Warren, H. N. Wilson, A. Summing, J. G. Dickson (Toomoo), Angus McPherson, W. B. Murphy, U. J. Cunneen, S. R. N. Taudevin, H. H. Barton, M. J. Kelly, John Taylor (Russell Park, Surat), F. B. Bays (Surat), J. M. Hunter (Roma), J. A. Hunter (Yeulba).

GAOL.—Governor—F. Schneider; Matron—Mrs. Schneider; Principal Turnkey—John Murphy; and 3 Turnkeys.

**CEMETERY TRUSTEES.**—Hon. J. Lalor, M.L.C. (Chairman), W. G. Mayne, J. M. Hunter, Alfred Robinson, Joseph Warren, James Saunders; E. O'Connor (Secretary).

**Societies.**

**MARANOA LODGE, No. 730, S.C.**—John Trappett, Secretary. Meets Thursday on or before full moon.

**MARANOA ROYAL ARCH CHAPTER, 247, S.C.**—John Trappett, Scribe E. Meets third Wednesday in each month.

**RAPHAEL LODGE, No. 1850, E.C.**—T. D. Wright, Secretary. Meets every second Wednesday in each month.

**RAPHAEL ROYAL ARCH CHAPTER, E.C.**—Charles Ladner, Scribe E. Meets fourth Wednesday in February, April, June, August, and October.

**PIONEER LODGE, No. 19, P.A.F.S.O.A.**—Philip Browne, Secretary. Meets every alternate Monday night.

**HIBERNIAN SOCIETY.**—R. Cunningham, Secretary.

**LOYAL WESTERN STAR LODGE, M.U.I.O.O.F., No. 90.**—J. Reid, Secretary. Meets every alternate Tuesday night.

**ROMA TENNIS CLUB.**—Secretary and Treasurer—A. J. Mills.

**WESTERN QUEENSLAND RACING CLUB.**—President—Hon. J. Lalor; Vice-President—R. C. Lethbridge; Secretary—E. O'Connor.

**WALDEGRAVE CRICKET CLUB.**—Secretary—G. Maskel, and P. A. Robinson.

**ROMA SCHOOL OF ARTS CHESS AND DRAUGHTS CLUB.**—Secretary and Treasurer—P. A. Robinson.

**WESTERN QUEENSLAND PASTORAL AND AGRICULTURAL ASSOCIATION.**—President—R. C. Lethbridge; Vice-President—D. McNaughton; Secretary—Angus McPherson.

**SCHOOL OF ARTS.**—Patron—Hon. J. Lalor, M.L.C.; President—J. Mayfield; Secretary and Librarian—Philip Browne; Treasurer—F. W. E. Faithfull.

**ROMA AMATEUR TURF CLUB.**—Secretary, A. O. Harvey.

**Business Directory.**

**WINE AND SPIRIT MERCHANTS.**—McNaughton and Co.

**GENERAL STOREKEEPERS.**—Bryant and McLean, D. McNaughton and Co., W. B. Murphy, Bayard and Co., Hunter and Company, Hoskins and Co.

**WINE MAKERS.**—S. S. Bassett, Patrick Smith, M. Barat.

**STATIONERS.**—Joseph Warren, J. Saunders, J. Sparks, Grigg and Co., and S. R. N. Taudevin.

**CABINETMAKERS AND UPHOLSTERERS.**—C. H. Hoffmann, J. Crawford.

**HAIRDRESSERS.**—J. C. Forrester, O. W. Conroy.

**BOILING DOWN WORKS.**—New Zealand Loan and Mercantile Agency Company, Blythdale.

**INSURANCE AGENTS.**—North British Fire Insurance Company—E. H. Decker and Co.; Imperial Fire Insurance Company—E. H. Decker and Co.; New Zealand Insurance Company, South British of New Zealand, and National Agency of New Zealand—T. A. Spencer; Colonial Mutual Life Assurance Society—E. H. Decker and Co.; Queen Insurance Company (Fire and Life), United Insurance Company, Mutual Life Association of Australasia—J. Saunders; Mutual of Victoria, and Royal (Fire)—P. Browne; Commercial Union—J. Saunders; Colonial Mutual Fire Insurance, London and Lancashire Fire Insurance—G. L. Chrystal; London and Liverpool and Globe, E. O'Connor; British Foreign and Marine Insurance Company, The United Insurance Company, Ltd., Mutual Life Assurance Company of New York—Angus McPherson and Co.

**HOTELKEEPERS.**—F. J. Pentse, Royal Hotel; Mrs. Thomas McEwen, Bush Inn; Mrs. Ronch, Western Railway Hotel; J. Walduck, Queen's Arms Hotel; E. Lander, Court House Hotel; G. Meiklejohn, Commercial Hotel; J. Walsh, Cornstalk Hotel; J. N. Bones, Tattersall's Hotel; C. Butler, Queensland Hotel; Thomas O'Sullivan, School of Arts Hotel; L. E. Johnson, Club Hotel.

**BOARDING HOUSES.**—Mrs. Miles, Mrs. Schofield, Mrs. Pope.

**TAILORS.**—J. Sparks, McNaughton and Co., Bryant and McLean.

**BOOTMAKERS.**—S. R. N. Taudevin, O'Brien, A. O. Hoskins, J. Trappett,



- WATCHMAKERS.—J. Sparks, W. Flavelle.  
 CARPENTERS, &c.—G. P. Williams, W. Edwards, A. B. Anderson, R. Clelland, F. A. Grigg.  
 SADDLERS.—Mat, Johnston, G. Wieneke, L. C. Johnson, C. Arnold, D. Crowley, J. Tredenick.  
 FRUITERS.—J. C. Forrester, E. Pryor.  
 TOBACCONISTS AND STATIONERS.—J. Sparks, J. Warren, C. W. Conroy, H. J. Leitch.  
 BLACKSMITHS AND WHEELWRIGHTS.—W. Miscamble, Ballard and Crawford, Federal Coach Works.  
 GUN MKN.—O. Martin Klaas.  
 AUCTIONEERS.—T. A. Spencer, A. McPherson, E. H. Decker and Co., E. O'Connor, T. Walters.  
 CHEMISTS.—J. Saunders, Davis' Western Drug and Dental Company.  
 DOCTORS.—G. S. L'Estrange, E. Sheaf.  
 DENTISTS.—J. Saunders, C. L. Davis, H. Care.  
 BUTCHERS.—H. Seitz, Cash Butchering Co.  
 MILLINERS.—Miss Davis, Miss Murray, Miss Worrall, Miss Meldon.  
 TINSMITHS, &c.—Lister and Hibberd, J. Warren.  
 SOAP MANUFACTURER.—Mrs. F. Bourne.  
 BANKS.—Bank of New South Wales—A. Bollman, Manager; Queensland National Bank—F. W. E. Faithfull, Manager; Bank of Australasia—J. S. Carlisle, Manager.  
 SOLICITORS.—R. H. Dyball, W. G. Mayne, F. W. S. Cumbræ Stewart.  
 BAKERS.—H. J. Leitch, J. Hadwen, C. Crowley, L. J. Meldon.  
 UNDERTAKERS.—C. H. Hoffmann, J. Crawford.  
 AERATED WATER MANUFACTURERS.—Mrs. F. Bourne, H. O. Catling.  
 NEWSPAPER.—*Western Star*, A. Robinson and Co.; and *Maranoa Advocate*, H. Morgan.  
 COMMISSION AGENTS.—T. A. Spencer, P. Browne, H. O. Catling, E. H. Decker and Co., E. O'Connor, Thos. Walters.  
 PAINTERS.—J. England, H. M. Holloway, — Bootle.  
 BICYCLE DEPOT.—C. W. Conroy.

—o—

## Goondiwindi.

**P**LEASANTLY situated on the north bank of the M'Intyre River, at the southern border of Queensland, and distant 152 miles from Toowoomba by the nearest practical road, Goondiwindi is a local business centre of a thriving district. The town derives its support chiefly from the pastoral interest, and from travelling stock from Queensland to the New South Wales markets, as it is a main stock route, chiefly cattle, for though there is a considerable quantity of good land within its boundaries, and throughout the selections in the neighbourhood, the distance from railway transport is a bar to agricultural operations on an extensive scale. The population of the town is about 800, of the district about 2000.

A large bridge, costing £5000, has been erected on the M'Intyre River, thus connecting the colonies of Queensland and New South Wales. The bridge has been built at the expense of both colonies. Goondiwindi is the headquarters of the Waggamba Divisional Board, also the Waggamba Marsupial Board.

The Coach leaves Goondiwindi for Warwick and Leyburn on Wednesdays and Sundays at 5 a.m., arriving in Warwick at noon on Thursdays, and 7 p.m. on Mondays. It departs from Warwick on the same days and at the same hour as it does from Goondiwindi, arriving at Goondiwindi at 5 p.m. Mondays and Thursdays. Proprietor, E. W. G. Lucas. Four mails leave weekly for Sydney by alternate coach and pack horse, via Moree, via Warialdi, and via Inverell, and four return from Sydney. To and from Kunopia once a week. To and from Mungindi twice a week, once by coach and once by horse, Dalby once a week.

**MUNICIPAL COUNCIL.**—Mayor—Wm. Lucas; Aldermen—Thos. Hunter, H. B. Kirkegaard, W. McAuliffe, C. Pfingst, D. Warden; Town Clerk—J. Woodlock; Nuisance Inspector—S. Cant.

**WAGGAMBA DIVISIONAL BOARD.**—Chairman—H. Marshall; Members—F. Gore, G. Killen, W. J. Hooper, C. Munro, and G. W. Watson; Clerk—C. T. Oxlad; Foreman of Works—T. Gibson.

**BORDER HOSPITAL.**—Surgeon—S. R. Woodforde, M.B., Ch. M., Edin.; President—Thos. Hunter; Secretary—C. T. Oxlad; Wardsman—G. Cameron; Matron—Mrs. G. Cameron; Dispenser—S. R. Woodforde.

**MASONIC LODGE.**—Lodge McIntyre, No. 862, S.C.—Secretary—J. A. Lavie. Meets Friday on or before full moon.

**ODDFELLOWS' LODGE.**—Loyal Border Union, M.U.—Secretary—H. B. Jubb. Meets every fourth Wednesday.

**RACING CLUB.**—President—Wm. Wilson; Secretary—C. W. Robinson. Races held in months of April and December.

**PASTORAL AND AGRICULTURAL SOCIETY.**—President—D. Gunn; Secretary—A. Warden.

**GOONDIWINDI FOOTBALL CLUB.**—Secretary—W. Phipps.

**LAWN TENNIS CLUB.**—President—W. G. Lamberth; Secretary—F. M. Pearson.

**STATE SCHOOL.**—Head Teacher—T. J. Mattingley; Assistant—Miss M. Farquharson; Pupil Teachers—Miss M. Henderson and E. Woodforde. Average attendance, 176. Committee—Chairman—T. B. Price; Secretary—J. F. Woodlock. Number of children on roll, 196.

**PROVISIONAL SCHOOLS.**—East Goondiwindi (4 miles)—Teacher—E. Dooley. Average attendance, 26. West Goondiwindi (5 miles)—Teacher—P. P. O'Brien. Brigalow Creek (4 miles)—Teacher—Miss Wood.

**SCHOOL OF ARTS.**—President—Dr. Woodforde; Secretary—H. B. Kirkegaard. A library of over 1000 volumes.

**CHURCHES.**—Church of England—Rev. W. J. Gerrard; Presbyterian Church—Rev. S. Brown. Roman Catholic—Rev. J. Healy.

**POLICE MAGISTRATE AND O.P.S.**—H. Morris.

**LAND COMMISSIONER.**—F. W. Barlow.

**POLICE.**—Acting-Sergeant Doherty; 3 Ordinaries.

**ELECTORAL REGISTRAR.**—Acting-Sergeant Doherty.

**BORDER CUSTOMS OFFICER.**—Queensland and New South Wales—H. Morris acts for both.

**REGISTRAR OF BIRTHS, MARRIAGES, AND DEATHS.**—H. Morris; Southern District Court Registrar—H. Morris; Sheriff's Bailiff—B. McManus; Bailiff—T. B. Price.

**POST AND TELEGRAPH MASTER.**—H. O. Bishop.

**LINE REPAIRER.**—F. W. Matthers.

**BANK OF NEW SOUTH WALES.**—Manager—R. S. Hart.

**LOCAL MAGISTRATES.**—O. W. Bailey (Minnel), E. T. Drake (Goondiwindi), W. J. Hooper (Tallwood), W. H. Treweeke, S. R. Woodforde (Goondiwindi), D. Gunn (Bookerwell), G. W. Watson (Tandawanna), D. M. Cameron (Welltown), D. McIntyre (Bondee), C. T. Oxlad (Goondiwindi).

### Business Directory.

**INSURANCE AGENTS.**—J. F. Woodlock and Co., A.M.P. Society, Standard Fire and Marine Insurance Co. of New Zealand, and Colonial Mutual; Thomas Hunter, New Zealand Fire Insurance Co.; C. T. Oxlad, Mutual Life Assurance Society of Victoria, Royal Insurance Co.; A. Warden, Sun, Merchants' Mutual.

**GENERAL ACCOUNTANT.**—C. T. Oxlad.

**AGENTS (COMMISSION).**—J. F. Woodlock, J. D. Hindmarsh, and G. Broughton.

**AUCTIONEERS.**—J. F. Woodlock, J. D. Hindmarsh.

**BAKERS.**—R. Heazle, Meenin and Pegg.

**BLACKSMITHS, &C.**—Dyson and Buchanan, W. J. Clendenin.

**BOARDING HOUSES.**—Mrs. Bushell, Mrs. Kelleher.

**NEWS AGENT.**—R. Henderson.

- BUILDERS.—F. Baker, J. Brennan, J. F. Gibson, T. O. Gibson.  
 BUTCHERS.—W. Pfingst, A. Pfingst.  
 CABINETMAKERS, &c.—F. Baker, S. Dwyer.  
 CHEMIST AND DRUGGIST.—S. R. Woodforde  
 HOTELS.—W. McAuliffe, Victoria; R. White, Queen's Arms; E. G. W. Lucas, Commercial; Mrs. A. Perry, Queensland Hotel; C. W. Robinson, Royal.  
 HAIRDRESSERS.—C. W. Robinson, W. Darling.  
 LEMONADE AND CORDIAL MANUFACTURER.—Brandt and Maher.  
 MEDICAL.—Dr. S. R. Woodforde, M.B., Ch.M., Edin.  
 DRESSMAKERS AND MILLINERS.—Mrs. Gürtler, Miss Russell.  
 NEWSPAPER.—*McIntyre Herald*, published Tuesday mornings.—Proprietor and Editor, E. T. Drake.  
 POUNDKEEPER.—T. B. Price.  
 SADDLERS.—A. Warden, J. A. Lucas.  
 BOOTMAKERS.—H. Gürtler, W. Langenbach, E. C. Courtney.  
 SEEDSMAN.—T. Gibson.  
 STOREKEEPERS.—W. T. Phipps, Lamberth and Lamberth, H. Ah Foo, P. Mow, R. Henderson, T. Walker.  
 TAILOR.—R. Wells  
 TIMBER MERCHANTS AND SAWMILLERS.—R. K. Smith, J. Bray.  
 WATCHMAKER AND JEWELLER.—H. B. Kirkegaard.  
 WHEEL WRIGHTS.—Dyson and Buchanan, W. J. Clendenin.  
 FRUITERS.—W. Booth, Mrs. McNulty, Mrs. Rainbow.  
 SOLICITOR.—Edwin Fletcher.  
 STATIONER.—H. Ah Foo.  
 TINSMITHS.—Wm. Lawlor, J. Campbell.  
 UNDERTAKER.—F. Baker

## Drayton.

THE town of Drayton is one of the oldest on the Darling Downs, and at one time was the emporium of the trade of the whole western country. It is in the centre of a large agricultural district, and contains some of the finest building sites to be found in the colony. When the Drayton Deviation is constructed—as it will be some day—these sites will be surely occupied with villa residences. The population of the town proper is almost 800, but it is surrounded by a large settled agricultural population. The number of ratepayers on the roll is 282. Drayton has a Shire Council to manage its local affairs, whose meetings are held on the first Wednesday in every month. Rates, £515 9s. 11d. Endowment, £150. Number of rateable properties, 420. Capital value, £103,128.

SHIRE COUNCIL.—President—R. Handley; Councillors, W. J. Peak, R. Harvey, John. Brown, D. Cullen, R. T. Read, P. McHugh, J. Shepperd, Henry Crawford; Clerk and Overseer, R. H. Dodd; Auditors, W. C. Peak and W. H. Lynch.

TOWN COMMONAGE.—Ranger—T. Hill, junr.

CHURCHES.—Church of England—Dr. J. K. Black; Roman Catholic Church—Rev. Father Burton, service monthly; Methodist Church—Rev. R. H. Blamires, once a fortnight; Presbyterian—Rev. S. I. Alden, service monthly.

STATE SCHOOL.—Inspector—J. Kilham; Head Teacher—Mr. W. J. Hendy; Assistants—Miss A. Kennedy, Miss A. Hehir. Attendance, 125.

### Business Directory.

- SADDLER.—R. S. Lynch.  
 BOOTMAKER.—C. Woods.  
 STOREKEEPER.—W. H. Lynch.  
 POSTMISTRESS.—Mrs. Lynch.  
 HOTELKEEPERS.—G. Cullen and D. Cullen.



# KEEFER BROS.,

---

IRONMONGERS, PLUMBERS, TINSMITHS, ETC., ETC.

---

CHEAPEST HOUSE IN TOWN FOR ALL LINES OF ....

IRONMONGERY, GALVANISED IRON, RIDGING, SPOUTING, GAS  
AND WATER PIPES, TANKS, BATHS, MILK CANS,  
AND ALL DAIRY UTENSILS.

WINDMILLS and TROUGHINGS Supplied and Erected,  
ALL LEADING MAKES OF STOVES, BARB AND  
PLAIN WIRE, WIRE NETTING.

---

AGENTS FOR

SHARPLES' CREAM SEPARATORS,  
MABBETT & SILVER'S SAWN TIMBERS.  
GUARDIAN INSURANCE CO.

---

A TRIAL SOLICITED. SATISFACTION GUARANTEED.

---

## R. B. G. Rose,

---

Pharmaceutical Chemist,

RUTHVEN STREET,

(Opposite St. Luke's Church).

---

Drugs, and other Sundries, Patent Medicines,  
Perfumery and Toilet Soaps,

---

Country Orders Punctually Attended To.

The SETTLER  
... AND ...  
SOUTH QUEENSLAND  
PIONEER.

A JOURNAL FOR ALL CLASSES

*Issued in connection with the*  
*TOOWOOMBA CHRONICLE.*

❖ PUBLISHED EVERY FRIDAY ❖

IN TIME FOR THE COUNTRY MAILS.

ON SALE IN EVERY TOWN ON THE DARLING  
DOWNS ON  
SATURDAY MORNING

Subscription: 4s. Per Quarter.

Single Copies: Threepence.

# The Wheatsheaf Hotel,

✻ GREENMOUNT ✻

A. BELL, Proprietor,

SITUATED RIGHT IN THE CENTRE OF THAT GREAT  
DAIRYING AND AGRICULTURAL DISTRICT

..... GREENMOUNT .....

COMMERCIAL TRAVELLERS, MACHINE EXPERTS, AND  
OTHERS WILL FIND THE BEST OF ACCOMMODA-  
.....TION AND CONVENIENCE.....

SPLENDID ROOMS, GOOD PADDOCKS, BEST OF WINES, SPIRITS,  
✻ AND BEERS ✻

## AT YOUR SERVICE!

WE WOULD LIKE TO PRINT YOUR

Billheads,

Letter-heads,

Envelopes,

Circulars,

Dodgers,

Booklets,

Catalogues,

Price Lists,

Posters or

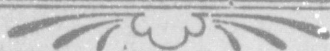
Cards.

*Good work promptly and cheaply done.*

W. H. GROOM & SONS, Printers.



# LEADING FIRE OFFICE IN THE WORLD.



## ...ROYAL... Insurance Company.

---



---

FUNDS EXCEED	...	...	...	...	£9,750,000
RESERVE SURPLUS FUNDS EXCEED	...				£3,000,000
FIRE LOSSES PAID EXCEED	...	...			£20,000,000
ANNUAL AMOUNT INSURED EXCEEDS	...				£560,000,000

---



---

### Large Colonial Investments,

Fire Risks of all kinds Insured at Moderate Rates.

Policies cover Loss arising from Gas Explosion, Bush Fires, and Lightning.

---

#### BRISBANE OFFICE:

### 355 QUEEN STREET, BRISBANE.

A. T. MINTO, Local Manager.

---

AGENTS FOR TOWOOMBA . . .

Messrs. Kennard & Co., Russell Street.

John Melvin (Queen Branch), Margaret Street.

DARLING DOWNS

INSTITUTE OF

ADVANCED

EDUCATION

LIBRARY

THIS FICHE HAS BEEN MICROFILMED  
FROM A PHOTOCOPY OF THE ORIGINAL  
ALMANAC.